

Nano Genji

Those familiar with Ethiopian coffees have probably seen, brewed, or tasted coffee from Nano Challa before. For some time now, the mill has produced arguably the most coveted lots in all of Western Ethiopia.

Over the past couple of years Nano Challa's reputation for high quality processing and consistent production have led to increased premiums for its members. This spike in income has caused membership to swell to a level that maxed out the mill's production capacity.

This year they opened Nano Genji just a few miles down the road. Nano Genji has brand new wet milling equipment and dozens of raised drying beds to keep up with growing membership. There are now 630 producing members between the two mills, and they show no signs of slowing down.

The washed coffees from this year's harvest, the first for Nano Genji, display intense sweetness, reminiscent of candied ginger, with a sparkling champagne-like finish.

PROCESS NOTES

The washed process at Nano Genji begins with farmers bringing their freshly harvested cherries directly to the mill. The cherries are inspected for quality and sorted by hand to remove defects before moving on to the de-pulper where they are stripped of their fruit.

The seeds (aka beans) are then placed in a fermentation tank for approximately 36 hours. Once fermentation is complete the coffee is rinsed in a soaking tank for an additional 12 hours.

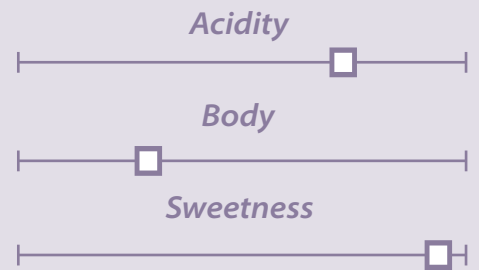
The coffee is then taken outside for sun drying. Both Nano Challa and Nano Genji place the beans on raised drying beds which increases airflow, allowing the coffee to dry more quickly and uniformly.

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BREAKDOWN

ORIGIN	Ethiopia
REGION	Agaro
MILL	Nano Genji
ALTITUDE	1900 - 2200m
PROCESS	Washed
VARIETY	Heirloom

CUP PROFILE



NOTES + SUGGESTIONS

Filter Brew : Kalita Wave

20g Coffee
325g Water / 205°F
Brew Time ≈ 3 - 3.5 minutes

- 40 g bloom for 40 sec
- 95g Pour @ 40 sec
- 95g Pour @ 1:20 min
- 95g Pour @ 2 min

Stir + wiggle to level coffee bed

To prepare this fully washed lot from Nano Genji we recommend using a Kalita Wave brewer and bleached filter.

The Kalita helps magnify this coffee's tropical fruit and bright spice notes, without compromising sweetness. Additionally, this preparation provides a subtle yet silky mouth feel.

Other filter methods/brewers will lead to a more full-bodied cup with pronounced floral flavors, and subdued sweetness.