SINGLE ORIGIN · LOT 14 · HARVEST 2026

Guji

Ethiopia · Hambela Wamena · 2,050 metres · heirloom varieties, dried sixteen days in the fruit

PROCESS	ALTITUDE	ROAST
Natural	2,050 m	Filter · 9:40

NOTES FROM THE CUPPING TABLE

Every lot from Hambela Wamena arrives at the table with something to prove, and this one spends its first half-minute proving it in the nose alone — jasmine first, then something nearer to ripe apricot, then a sweetness that reads almost like syrup coming off the spoon.

It is a big cup and an unusually patient one. Where a natural of this weight tends to flatten as it cools, Hambela Wamena holds its line: the florals thin, the stone fruit deepens, and what is left at room temperature is clean, cocoa-edged and long.

A greenhouse in July, and somebody has left a bowl of apricots open on the bench.

THE TASTING

IN THE CUP

Jasmine	●●●●●
White peach	●●●●○
Bergamot	●●●●○
Cane sugar	●●●○○
Cocoa nib	●●○○○

TO BREW

Dose	**18 g**
Water	**300 g at 94 °C**
Grind	**medium-fine**
Time	**2:45**