

# ETHIOPIA, SUKE QUTO

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**Forest fruit  
Orange Zest  
Violet**

## Facts

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Origin	Ethiopia
Region	Guji
Farm	Suke Quto
Processing method	Natural
Variety	Kurume, Welicho (Heirloom)
Altitude	1800 - 2200 Metres
Harvest	October - January

## Recipe

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<b>Espresso</b>	
Dose	19 grams
Extraction time	27 seconds
Shot weight	44 grams
<b>Filter</b>	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



# The story

## Suke Quto, Ethiopia

Welcome to an all-time favourite: Suke Quto! We've been buying coffee from owner Tesfaye for years. Now we're happy to introduce fresh harvest of a naturally processed coffee from his farm. Those naturals used to be produced at the same location at the washed coffees. When our founder Menno visited the farm years ago, he advised Tesfaye to look for a separate location to produce the natural coffees. During peak harvest time, there was not enough room in the drying beds to dry the naturals properly. This effected the drying process and the quality we were used to from his farm. Tesfaye followed Menno's advice and with amazing results. For us, this shows perfectly how sharing knowledge and communicating directly with your farmers make innovation and quality improvement possible.

The Suke Quto farm is located in the Guji Zone, South Eastern Ethiopia and was founded in 2005 by Tesfaye. After a large fire destroyed part of the surrounding area, locals started to grow teff (an annual grass) and corn on their lands. After a couple of years, however, this made the ground barren which is why Tesfaye came up with the idea of planting coffee and shade tree seedlings. Over 150 'out-growers' are now replanting the forest, bringing organic coffee to the Suke Quto farm for processing.

Nowadays, Suke Quto even has its own nursery farm, where they geminate coffee seeds.

Tesfaye has been selling his coffee to Trabocca – a green coffee trading company also founded by Menno – since 2009. Trabocca rewards good harvests by paying Suko Quto's organic certification and by implementing Operation Cherry Red at the farm. This programme stimulates farmers to only pick the reddest, ripest cherries. This produces a higher-quality coffee and they can ask a higher price for their efforts – which guarantees a better future for both the environment and the farmers. We also support this initiative by buying this coffee. And by purchasing this coffee, so will you. In 2017, we began to invest yearly in another joint project of Tesfaye and Trabocca: the building of a school in the Kumure village where Suke Quto is located. The livelihoods of many people who work at the farm rely on the coffee production. In turn, the future of this wonderful coffee lies with them. The school will enable their children to go to a safe, fully-equipped school. And by buying this coffee, you also support them.

