

SWEET BLOOM

COFFEE ROASTERS

GOGOGU

GUJI, ETHIOPIA

bergamot, apricot, mandarin

Launch Date:

7.14.2025

Buying Tier

1 - Spot

1st Purchase

2025

Process

Washed

Variety

Heirloom

Altitude

2340 msl



Apart from being one of our favorite names for a coffee ever, Gogogu, in the Oromiffa language means dry and is also the name of the surrounding mountain range. This area is quite remote, a five hour drive on dirt roads from Hawassa, the nearest large airport. Small plot producers transport their harvest to the washing station by horse, mule or donkey, often on treacherous paths after rains.

Yes, this region presents significant challenges, but coffee is deeply ingrained in the culture and we are grateful for all the work that goes into ensuring such a tasty, high quality lot. Like most high grown washed processed coffees from Ethiopia, expect lovely floral aromatics fresh off the grind. In the cup yellow stone fruit notes like apricot take center stage with a lively mandarin like acidity shining through from hot to cold. Add to this a honeyed sweetness and you have a very complete, very tasty cup of coffee from the motherland.

Variety Info:

Heirloom: "Heirloom" is a sort of catch-all term used for varieties originating from Ethiopia. This typically indicates these varieties have evolved with some human interference. However, there is no specific variety indicated by using this term.

Espresso

In: 18g

Out: 36g

Time: 21-23s

Pourover

In: 18.5g

Water: 305g

TDS/EXT% 1.40/19.4%

Grind

Pourover: 1200µm