

## **BUKU SAYISA**

\*Boo-koo Sigh-ee-suh

## **GUJI, ETHIOPIA**

peach rings, white grape, honey



| Launch Date: | Process       |  |
|--------------|---------------|--|
| 8.18.25      | Washed        |  |
| Buying Tier  | Variety       |  |
| 2 - Contract | Heirloom      |  |
| 1st Purchase | Altitude      |  |
| 2024         | 2100-2300 msl |  |

This is the second year we've purchased Buku from our friend, Yoni Girmai, and his importing business called Emba. Clearly Yoni has a knack for finding special coffees, as this year's lot of Buku Sayisa was the top scoring coffee in the African Fine Coffee Association's (AFCA) Taste of Harvest competition! In Amharic, Buku Sayisa means "blessed valley" and no doubt, we are blessed to share this award winning coffee with you!

Fresh off the grind we are finding intense floral and stone fruit aromatics. In the cup, a lovely peach note predominates from hot to cold and is joined by a creamy milk chocolate mid tone and lively white grape like acidity. Really beautiful coffee! We were fortunate to purchase a large quantity of Buku this year so as this becomes your favorite coffee, you can be super happy this lot will be around longer than most of our offerings.

Variety Info: "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 |        | Pourover |             | Grind            |  |
|----------|--------|----------|-------------|------------------|--|
| ln:      | 18g    | In:      | 18g         | Pourover: 1200µm |  |
| Out:     | 36g    | Water:   | 305g        |                  |  |
| Time:    | 24-26s | TDS/EXT: | 1.32%/18.7% |                  |  |