

# SWEET BLOOM

COFFEE ROASTERS

## BEKELE KECHARA

*\*Beh-kell-aye Catch-ah-rah*

### SIDAMA, ETHIOPIA

*berry compote, dark chocolate, red zinfandel*

#### Launch Date:

8.11.2025

#### Process

Natural

#### Buying Tier

1 - Spot

#### Variety

Heirloom

#### 1st Purchase

2025

#### Altitude

2300-2400 msl



It's getting to be that time of year where if you are a lover of coffees from Ethiopia, then you are going to be very happy for the next 6 months or so. The peak harvest lots are arriving in US ports and wow do we have our share of stunners in line, both washed and natural.

Our first natural lot for 2025 comes from Bekele Kechara, who owns his own small farm and helps a group of surrounding producers to process their beautiful coffees. This lot represents the group and highlights why we believe Ethiopia still does natural processing best! Fresh off the grind the aromatics are intense and full of berries. Berry notes transfer into the cup as well and take on a jam-like compote quality. Add to that notes of dark chocolate and a red zin finish and you have a very complete, very clean natural – full of fruit but not obnoxiously fermented. Enjoy!

#### 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: 18.5g

Out: 36g

Time: 22-24s

#### Pourover

In: 18.5g

Water: 305g

TDS/EXT% 1.33/18.7%

#### Grind

Pourover: 1100µm