

# SWEET BLOOM

COFFEE ROASTERS

## HABTAMU FIKADU

*\*Hahb-tah-moo Fee-kah-doo*

### YIRGACHEFFE, ETHIOPIA

*bergamot, white grape, lime candy*



#### Launch Date:

12.22.2025

#### Process

Washed

#### Buying Tier

2 - Contract

#### Variety

Kurume, Dega, Walisho

#### 1st Purchase

2024

#### Altitude

2000 msl

This is our second year offering a Habtamu Fikadu lot and will bring to a close our offering from Ethiopia for the season. Fikadu represents a group of producers surrounding the Chelchele washing station, and this specific selection exemplifies the best washed lots coming from this region! Fresh off the grind the aromatics are sweet and floral, reminiscent of a blend between bergamot and jasmine. In the cup there is a lovely sweetness that persists from hot to cold! Add to this notes of white grape and lime candy and you have one very tasty cup to cap off our season of coffees from Ethiopia! If you are a lover of our washed coffees from Ethiopia, grab some bags and maybe pop a few in the freezer to hold you over until new crop starts arriving in spring 2026!

**Variety Info:** *Kurume: Kurume is a popular, resilient Ethiopian coffee landrace (heirloom) from the Yirgacheffe/Gedeo region, known for its sweet, floral, citrusy, and sometimes herbal/juniper notes.*

*Dega: Dega coffee is a highly valued ancient heirloom coffee variety found in the southern regions of Ethiopia, including Yirgacheffe, Sidamo, and Gedeo.*

*Walisho: Wolisho is a tall-type variety, with a large canopy and elongated branches. The variety is known for its large cherry and bean size, and is also an ancient heirloom variety.*

#### Espresso

In: 18g

Out: 36g

Time: 25-27s

#### Pourover

In: 18g

Water: 305g

TDS/EXT% 1.29/18.7%

#### Grind

Pourover: 1300µm