

Shakiso



Early Development Coffees

Early Development Coffee projects occur in new regions where promising coffee quality and strong relationships with local millers and small farmers exist. In projects in this phase, Ninety Plus Coffee consults on fundamental quality-improvement issues that facilitate the production of small sample lots or Selections. These experimental Selections with previously untasted flavors can be some of the most exciting lots available from Ninety Plus. Many are the first glimpses of coffee types that will be further explored and elaborated into Macro and Micro Selections as with Aricha and Beloya.

Shakiso Area Selections

The Borena Zone of Ethiopia has been rumored to hold promise to special coffee development for some years. The new coffees from this region in the Ninety Plus portfolio can be traced closest to the town of Shakiso, at just over 1750 meters in altitude. 2008 saw both washed and natural experimental lots. The washed lots contain coffees collected from between 1750 and 1900 meters while the tiny (120 kg) natural lot was made from cherry collected at over 1900 meters. The washed "Shakiso" Coffees (for which a better, more accurate name will evolve) showed some of the great jasmine and lemon that has been largely missing from washed Yirgacheffe coffees for some years. The natural coffee is superb with thick body and a ripe black cherry flavor that distinguishes it from the brighter, lighter fruit flavors that occur in Yirgacheffe naturals like Aricha. The landscape around Shakiso is similar to Yirgacheffe with Enset - or False Banana - trees providing the main local staple food as well as the majority of shade for coffee and important nitrogen-fixing properties. Borena is part of the large Oromia Region.