



# AMG Chelchelle GR2 Washed

Our Website:  
[www.opal.coffee](http://www.opal.coffee)

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
[trade@opalcoffee.nz](mailto:trade@opalcoffee.nz)  
[trade@opalcoffee.us](mailto:trade@opalcoffee.us)

## HISTORY

This family started the coffee farm business 2 decades ago and coffee of this area is well known for its high quality having a nice cup profile (citrus, sweet, floral, sparkling acidity). The family supply/prepare both washed and natural (sun dried) coffee for AMG, process their coffee on their own station or AMG's.

## PRODUCER

Ashenafi Olama, Simegn Gemedo

## LOCATION



 COUNTRY  
**ETHIOPIA**

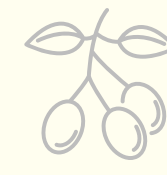
 ALTITUDE  
**1900-2200 MASL**

 REGION  
**CHELCHELE KEBELE, GEDEB WOREDA,  
GEDEO ZONE**

## VARIETY



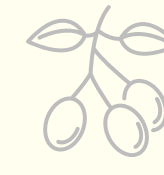
**WILSHO**



**KUMLE**



**DIGA**



**74110**



**74158**

## TECHNICAL



HARVEST  
**NOV-DEC**



PROCESSING METHOD  
**WASHED WITH 36 HOURS OF INITIAL  
FERMENTATION AND DRIED ON A RAISED BED**



CHARACTERISTICS  
**DELICATE AROMA OF GREEN GRAPE AND JASMINE, SOFT ACIDITY,  
FLAVORS OF MILK CHOCOLATE AND RAISINS, LIGHT BODY,  
LIGNERING AFTERTASTE**

