



COLD BREW BLEND

Ethiopia / Uganda / D.R. Congo
May–October 2015




Long, slow and deliberate. Cold Brewing is a transformative process that extracts amazing flavors.


This cold brew coffee blend was specifically designed to be smooth and chocolatey, but it also tells the story of 3 co-ops in Africa that have formed a new bond across geographic and cultural borders.


The origins of this blend are exquisite, each reaching elevations that surpass 1,500 MASL. On these high slopes, farmers work hard to


cultivate great quality beans.

In 2011, we began working with the small farmer co-op SOPACDI and were excited to introduce the US specialty market to coffee from the DRC. Beth Ann, our Quality Manager, noted that this young co-op didn't have a cupper on staff, and she offered to help them find and train one. Over the last 2 ½ years, we have supported both this person and this vital function through training and cross-border exchanges with our producer partners in Uganda and Ethiopia. Here is how that work has unfolded:

 **2012** Beth Ann travels to DRC to help identify a cupper for **SOPACDI**: Dunia 'Moises' Muhindo.

 **2013** Moises travels by bus to Uganda to work on roasting and cupping with Beth Ann and Anne Marie, the cupper from **Gumutindo** co-op.

 **2014** Beth Ann returns to DRC to work with Moises on intermediate cupper training.

 **2015** Moises flies to Ethiopia to meet Mike, Equal Exchange's Coffee Quality Coordinator for a 4-day seminar with Quality Manager Dame Regassa of the **Sidama Coffee Farmers Cooperative Union**.

Our Organic Cold Brew blend showcases the results of the collaboration between four co-ops.

We crafted this lovely blend with care and recommend using our preferred method for brewing iced coffee: the *Toddy™*. We carry all the supplies needed to brew this coffee through a cold brew process. Please contact us for more info.

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CO-OPS
Sidama Coffee Farmers Cooperative Union, Gumutindo, SOPACDI

ORIGINS
Ethiopia, Uganda, D.R. Congo

VARIETALS
Bourbon, SL-14 & SL-28

ELEVATION
1300-1888 MASL

ROAST
Full City

PROFILE
This post-roast blend of 3 origins creates a dense and creamy flavor experience filled with layers of chocolate and ripe berries.

Pictured above: Quality Manager Dame Regassa of the SCFCU in Ethiopia.

