



COCUMA ETHIOPIA SIDAMA 500G

Heirloom Arabica | Single-Origin Coffee

Cocuma Ethiopia Sidama is a single-origin specialty coffee from the Sidama zone, the historical cradle of wild Arabica, where coffee has been growing for millennia in the forests between 1,500 and 2,200 metres altitude. ORIGIN & ROAST: indigenous Heirloom varieties grown by smallholders in the traditional garden-coffee system, where the trees grow under shade alongside food crops rather than on industrial monoculture plantations. Natural-process: cherries are dried whole on raised African beds, allowing the fruit sugars to migrate into the bean. Wood-fire roasted in Biel at a light level that preserves the floral and berry character without development burn. BREW METHOD: pour-over is the home for this bean, V60, Chemex, Kalita, the methods that let the floral aromatics carry. AeroPress works for a more intense extraction. Equally a remarkable cold brew: the natural-process fruit notes intensify when steeped slowly in cold water for 12+ hours. Pairs with light pastry, fresh fruit at breakfast, or a square of milk chocolate after dinner.



Tasting notes

Color

Amber-brown beans, slightly irregular in size as is typical of Ethiopian Heirloom, matte surface. In the cup, a light-amber liquor with delicate golden highlights.

Aroma

Explosive, floral nose, the signature of a natural Sidama: blueberry, wild strawberry, jasmine and bergamot.

Taste

Medium body, syrupy texture. Bright, juicy, almost wine-like acidity. Wild berries, white flowers, citrus zest and a honeyed sweetness. Complex and aromatic.

Finish

Long, perfumed finish on blueberry, black tea and a memory of bergamot. Floral, persistent aftertaste.

COCUMA The Biel-Bienne artisan roastery founded in 2015 by Marco Pucci, shaped by a single distinctive technique: wood-fire roasting. Around 95% of Cocuma's production passes through a 60 kg Trabattoni drum fired with wood rather than the standard gas burner, a method that imparts a gentler heat curve and a smoke-trace quality that gas cannot reproduce. The discipline is single-origin specialty coffee, with an artisan-roast philosophy that prefers nuance over volume. For Ethiopia Sase Rodo, Cocuma sources through Mare Terra from a family-run company in Sidama. Mare Terra works closely with regional farmers on cultivation and processing trials, then team-cups each post-harvest change to assess the results and support continued quality improvement at origin.