

ETHIOPIA



**Region**

Yirgacheffe

**Producer**

Yirgacheffe Coffee Farmers' Cooperative Union

**Altitude**

1,600 - 2,400 masl

**Variety**

Heirloom cultivars

**Harvest Period**

Oct - Jan

**Processing**

Washed

# ETHIOPIA WASHED ARABICA

## YIRGACHEFFE GRADE 2 FAIRTRADE (FLO) + ORGANIC

black tea • bergamot • slight citric acidity • full body • sweet

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Ethiopia is considered the cradle of coffee and famous for the fact that it was in the forest in the Kaffa region where *Coffea Arabica* grew wild. Ethiopia's coffee region Yirgacheffe is one of the most renowned regions for specialty coffee in general. The high altitudes and the long-lasting history of coffee cultivation in that area make Yirgacheffe a unique production region with a distinct cup profile. In fact, coffees from here are known for their floral notes and citric acidity.

Yirgachaffe, like the rest of the country, shows a typical "smallholder" structure. This means that a high number of farmers with a usually small production yield carry together their cherries and bring them to central washing stations rather than processing their coffee with their own machinery. This is the case of this coffee, which comes from the Yirgacheffe Coffee Farmers Cooperative Union (YCFCU). The union was established in 2002 and works with 28 different cooperatives representing over 40,000 farmers in the area. Most farmer members own around 0.65 ha and intercrop coffee with other trees for shade and diversification.

This Washed Grade 2 lot is certified Fairtrade and Organic. After harvesting only the red and ripe cherries, these are brought to YCFCU stations for processing. Following de-pulping and fermentation, the coffee is then washed and dried under the sun on raised beds. To homogeneously reduce the humidity to approximately 12% the coffee is turned several times a day. Once the ideal moisture is reached the dry-milling process starts. During this step, the beans are milled, screened, and carefully prepared for export.

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LIST + BEISLER

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