



YEMEN MOCCA BLEND 82 ECOTACT

Notes: CHOCOLATE, BLUEBERRY, DRIED CHERRY, COCOA, GRAHAM CRACKER, BUTTERY, SWEET.

ORIGIN INFORMATION

Grower	400 farmers across Sana'a Governorate, organized around Muslot Trading Stores Pearl of Tehama
Variety	Jadi, Dawaery, Tuffahi
Region	Sa'adah Governorate, Yemen
Harvest	October - February
Altitude	1,800 – 2,400 masl
Soil	Sandy loam
Process	Full natural dried on rooftops and raised beds
Certifications	Conventional

BACKGROUND DETAILS

This coffee is produced by legacy farmers of various sizes in the high mountains of Yemen's western Sana'a Governorate, and exported by one of Royal's oldest suppliers, Pearl of Tehama, managed by the extended Muslot family since 1970. Royal buys a variety of regional blends each year from the Muslot family, this was one of many Sanani blends offered this harvest.

Yemen & Sana'a Governorate

Yemen is the oldest territory on Earth to cultivate coffee. Its seed stock, originally transported from wild arabica landraces in Ethiopia,



was used to create the world's first ever coffee farms where coffee would be grown commercially for trade across the Arabian peninsula and eventually mainland Europe. ("Arabica" itself referred to the Arabian coffee supply that was the West's first in history.)

Sana'a governorate is a diverse and arid highland area in Yemen's western mountain ranges. It contains the city of Sanaa, Yemen's national capital. Coffee-growing families in this part of Yemen, similar to many others across the country, tend parcels of terraced land passed through many generations. Coffee is the one crop that continues to survive all others, both for the livelihood it provides as well as a being a deep social tradition that keeps communities together. "Sanani" is a term of terroir distinction, similar to "Kona", that refers to high-quality heirloom coffee varieties produced in the unique climate and soil of this particular area. Sanani coffee is widely regarded in Yemen as one of its best regional blends and is considered to be one of the most balanced. All Sanani coffee, as traditionally everywhere in Yemen, is processed as a natural: hand-picked, sorted for consistency, and dried in a single layer in full sun on raised beds or rooftops. Due to the arid climate and slow maturation patterns, coffee is picked almost year round. This particular Sanani blend is carefully curated by Pearl of Tehama from 400 of their partner farmers from across Sana'a.