



ETHIOPIA YIRGACHEFFE 2 WASHED ARAMO LOT 2 GRAINPRO

Notes: WHITE PEACH, JASMINE, BERGAMOT

ORIGIN INFORMATION

Grower	650 producers organized around the BNT Industry and trading PLC
Variety	Indigenous heirloom cultivars
Region	Kochere District, Gedeo Zone, Southern Nations, Nationalities and Peoples' Regional State, Ethiopia
Harvest	October – January
Altitude	1850 – 1950 masl
Soil	Luvisols
Process	Fully washed and dried on raised beds
Certifications	

BACKGROUND DETAILS

This coffee is sourced from family-owned farms organized around the BNT Industry and trading PLC, a coffee mill located in the Kochere district of the Gedeo Zone within the Southern Nations, Nationalities and Peoples' Regional State, Ethiopia. Coffee producers deliver their ripe cherries to the BNT Industry coffee mill station where the cherries are sorted and depulped. After depulping, the beans are fermented for 36 to 48 hours and then washed. The wet beans in parchment are placed on raised drying beds in thin layers and turned every 2 to 3 hours during the first few days of the drying process. Depending on weather, the beans are dried for 12 to 15 days until the moisture in the coffee beans is reduced to 11.5 percent. Then the beans are transported to Addis Ababa, the capital of Ethiopia, to be dehulled, sorted, and bagged for export.