



## **ETHIOPIA YIRGACHEFFE 1 WASHED FT ORGANIC HALO BARITI GRAINPRO**

Notes: Floral, Lemon Zest, Pineapple guava, Hint of chive  
Floral, herbal, Sweet lemony, bergamot, Apricot, Black Tea

### **ORIGIN INFORMATION**

Grower: 255 farmers within the Halo Bariti Coop  
Variety: Indigenous heirloom cultivars  
Region: Gedeo Zone, Southern Nations, Ethiopia  
Harvest: October - December  
Altitude: 1600 – 2300 meters  
Soil: Deep Red Clay  
Process: Fully Washed and dried on raised beds  
Certifications: Organic

### **BACKGROUND DETAILS**

This coffee is sourced from 255 farmers within the Halo Bariti Cooperative. Halo Bariti is one of the newest cooperatives in Ethiopia, having been in existence only since 2012. The members all used to be a part of the larger Worka Cooperative, located on the opposite catchment area. This zone is extraordinarily remote and undeveloped, meaning most farmers have more land under their control than farther north in Sidama, Yirgacheffe, or Kochere. The Worka zone in general is the highest altitude cultivation area in the entire country of Ethiopia, resulting in some stunningly unique cup profiles.