



## **ETHIOPIA YIRGACHEFFE 1 NATURAL ANAEROBIC 1 DAY BILOYA**

Notes: RASPBERRY, LEMON, STRAWBERRY, BUBBLEGUM, TAFFY-SWEET

### **ORIGIN INFORMATION**

Grower	Smallholder farmers organized around the Biloya processing station
Variety	Local landraces and indigenous heirloom cultivars
Region	Wenago district, Gedeo Zone, Southern Nations, Nationalities, and People's Region, Ethiopia
Harvest	November – January
Altitude	1,600 – 2,100 masl
Soil	Vertisol
Process	Anaerobic natural and dried on elevated tables.
Certifications	Conventional

### **BACKGROUND DETAILS**

Anaerobic coffees from Ethiopia are still a tiny fraction of the country's massive output. Fortunately, many of them are produced by the most ambitious and successful processors and exporters, which means the quality is extremely high. This lot, from an independent group near the heart of Gedeo zone, is a sweet, creamy, winey, and intensely fruited thanks to an extended anaerobic cherry fermentation and careful, consistent drying.

Kochere District

Biloya is in the Kochere district, near the center of the coveted Gedeo Zone—the narrow section of highland plateau dense with



savvy farmers and fiercely competitive processors whose coffee is known the world over as “Yirgacheffe”, after the zone’s most famous district.

Kochere is one of Gedeo’s largest districts. The Gedeo Zone is named for the Gedeo people who are indigenous to this area. As a coffee terroir, Gedeo, or “Yirgacheffe”, has for decades been considered a benchmark for beauty and complexity in arabica coffee. It’s known for being beguilingly ornate and jasmine-like when fully washed, and seductively punchy and sweet when sundried, and hardly requires an introduction. Many roasters would count Gedeo, or “Yirgacheffe”, as one of the terroirs that lured them into a lifetime of coffee admiration.

### Biloya Station and Processing

The processing site in Biloya responsible for this coffee is owned and operated by Tracon Coffee, an independent exporter who manages 6 stations total in Gedeo zone and a large dry mill in Addis Ababa. Farmers in the Biloya area, typical to all of Gedeo average just 2 hectares or less per household. In addition to coffee cultivate avocado, soy beans, sugar cane, and enset, a fruitless relative of the banana tree whose inner pulp is scraped, packed into cakes, fermented underground, and then toasted and consumed as a staple starch.

This special anaerobic natural process began with the usual daily cherry delivery and a careful hand sorting for uniform ripeness. Cherry was then fermented whole in oxygen-deprived tanks for 24 hours to allow prolonged time for sugars to maximize and the fruit fibers to break down without risking oxydizing or rotting. After the anaerobic fermentation was complete, cherry was carefully moved to drying tables to dry, regularly rotated for about 3 weeks until the internal moisture reaches 11.5%. Fully dried pods were then stored for multiple weeks to stabilize moisture content and water activity, then hulled locally and transported to Addis Ababa for final milling and export.