



ETHIOPIA YIRGACHEFFE 2 WASHED – KERCHANSHE GRAINPRO

Notes: FLORAL, STONE FRUIT, MILK CHOCOLATE

ORIGIN INFORMATION

Grower	Producers from Yirgacheffe
Variety	Indigenous heirloom cultivars
Region	Yirgacheffe, Ethiopia
Harvest	November – March
Altitude	1,300 – 2,250 masl
Soil	Nitisols
Process	Fully washed and dried on raised beds
Certifications	Conventional

BACKGROUND DETAILS

Ethiopia Yirgacheffe 2 washed GrainPro is sourced from family-owned farms organized around a coffee mill located in the Kerchanshe district of the Gedeo Zone within the Southern Nations, Nationalities and Peoples' Regional State, Ethiopia. Coffee producers deliver their ripe cherries to the 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 the 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 milled, sorted, and bagged for export.