GEDEB

Ethiopia • Yirgacheffe • Gedeb



ABOUT THIS COFFEE

Coffees from Yirgacheffe, in the Gedeb woreda, are among the best in Ethiopia. There, in this agroforestry region, the exporter SNAP does an excellent job of collecting and processing. Growing coffee is part of the life of the 1,000 producers with whom SNAP works.

After harvesting, the cherries are taken to the station where they are fermented for 60 hours, before being washed to remove all traces of mucilage. The coffee is then spread out on a raised bed, in layers of 5 to 10 centimetres, to ensure proper drying. The drying process lasts between 7 and 10 days.

The coffee is closely monitored during the drying process, to ensure that it is evenly distributed until the desired moisture content is reached. The beds are open from 3am to midday, before being covered when the sun is at its highest. They are opened again from 2pm to 5pm, then covered for the night.

This coffee has been graded Grade 2, with the batch created from the first cherries harvested this season.

Producer	**SNAP TRADING AND INDUSTRY PLC**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Washed**
Drying	**Drying beds**
Altitude	**2150**
Harvest	**November - December**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT