ECHEMO

Ethiopia • Jimma • Gomma



ABOUT THIS COFFEE

Attached to the farm where he grew up, Khalid manages the Echemo family farm with the same dedication as his father and grandfather before him. He now works with his brother, and both are constantly striving to improve the quality of their coffee.

As part of this approach, he has invested in a drying station and the installation of drying beds on the farm, to carry out his honey process as close as possible to the harvest.

Today, the farm has 31 raised beds for drying coffee, 6 of which are reserved for the honey process, following advice from our Belco team in Ethiopia.

For his natural process, Khalid Shifa harvests and sorts the finest cherries with the greatest care. They are then sun-dried on raised beds for 3 weeks. Every day, the cherries are mixed to ensure even drying.

Farm	**Echemo**
Producer	**KALID SHIFA**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Natural**
Drying	**Drying beds**
Altitude	**2100**
Harvest	**November - January**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT