

ETHIOPIA: YIRGACHEFFE GR.1 WASHED ARICHA WASHING STATION



Edido, Yirgacheffe, Gedeb District, Gedeo Zone,
Southern Nations, Nationalities, and Peoples' Region.



Jasmine, Pear, Strawberry



Washed



Ethiopian Heirloom



1,925 masl



Harvest October - January

TRACEABILITY

Edido, Gedeo Zone, Aricha Washing Station | Privately owned washing station | Smallholders from the Aricha, Reko, Gersi, Naga Singage, and Idido coffee communities | Each farmer cultivates local heirloom varieties on less than 2ha of land.

STORY

The Coffee: Farming methods in the region are largely traditional with farmers intercropping their coffee with other food crops. This method is common among smallholders because it maximizes land use and provides food for their families. Most farms are also organic by default with very little pesticides used, and fertilizer mainly limited to organic compost from previous harvests. Most farm work is done manually by farmers and their immediate families. Aricha Station also provides training focused on harvesting and transport methods to help farmers deliver better quality cherry.

The Art of Production: Farmers deliver ripe cherries to the washing station. Ripe cherries are carefully sorted and pulped. After pulping, 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 weather, the beans are dried for 10 to 12 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 and bagged prior to export.

MARKETING MATERIAL FOR USE

(For any further marketing requests please contact
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