

ETHIOPIA: YIRGACHEFFE GR.1 WASHED AJERE WASHING STATION



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



Cream, Juicy, Peach



Washed



Ethiopia Heirloom



1,900-2100 masl



Harvest October - January

TRACEABILITY

Yirgacheffe, Gedeo Zone, Ajere Washing Station | Privately owned washing station | 800 smallholders | Each farmer cultivates local heirloom varieties on less than 1ha of land.

STORY

The Coffee: Smallholder farmers deliver small amounts of harvested cherries daily to the communal washing station. Each farmer grows local heirloom varieties on farms of around 1ha, with many farmers originally transferring the local wild coffee to their family smallholder plots. Most coffees are organic by default as organic compost is common, pruning is less common. A farmer can typically have less than 1500 trees per hectare, with 1 tree typically producing less than 200 grams of green coffee.

The Art of Production: The red-ripe cherry coffee is harvested by the farmer and brought to the microstation the same day. The cherry is pulped on the same day as it was delivered. The resulting wet parchment coffee is fermented for between 12 and 36 hours before being washed thoroughly with several changes of water, floaters are removed, and the coffee is hand-sorted to remove visible defects. The coffee is then placed on raised beds in thin layers and turned several times a day. When the green coffee inside the parchment has reached about 15% moisture the parchment is transferred to tarpaulins and dried in the sun, then stored overnight.

MARKETING MATERIAL FOR USE

(For any further marketing requests please contact veebeluli@fta.com.au)

FTA COFFEE

43-45 Slough Road,
Altona VIC 3018
03 8398 0500
coffee@fta.com.au
ftacoffee.com.au

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