

## ETHIOPIA: YIRGACHEFFE GR.1 WASHED ARAMO WASHING STATION



Aramo, Gedeo Zone, Southern Nations, Nationalities and Peoples' Regional State, Ethiopia



Black tea, Floral, Pomegranate



Washed



Ethiopian Heirloom



1,900 – 2,100 masl



Harvest October - January

---

### TRACEABILITY

Ethiopia Yirgacheffe Aramo | 800 smallholder farmers organized around the Aramo washing station

### STORY

**The Producer:** This coffee is from the Aramo station near the village of Aramo located in the highlands of Yirgacheffe, within the Southern Nations, Nationalities, and Peoples Region (SNNPR) of Ethiopia. The station is privately owned with roughly 800 contributing farmers and is located at over 2000 masl. This coffee is finished at the CPWE - Addis Ababa dry mill.

**The Art of Production:** Small coffee farmers deliver ripe cherries to the Aramo mill where they 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 [coffee@fta.com.au](mailto:coffee@fta.com.au))

#### FTA COFFEE

43-45 Slough Road,  
Altona VIC 3018  
03 8398 0500  
[coffee@fta.com.au](mailto:coffee@fta.com.au)  
[ftacoffee.com.au](http://ftacoffee.com.au)

Follow us:

@ftacoffee