

ETHIOPIA: YIRGACHEFFE GR.1 WASHED DUMERSO WASHING STATION



Dilla, Kochere District, Gedeo Zone, Southern Nations, Nationalities, and Peoples' Region.



Black Tea, Lemon, Mango



Washed



Kudhume, Welisho, Dego



1,600-2,400 masl



Harvest October - January

TRACEABILITY

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

STORY

The Coffee: Coffee accounts for over 90% of the total income for families in the coffee growing areas around the Dumerso washing station. 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.

The Art of Production: Farmers deliver their ripe cherries to the Dumerso station where the cherries are sorted and depulped. After depulping, 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 12 to 15 days until the moisture in the coffee beans is reduced to 11.5 percent. Then the beans are transported to Addis Ababa, to be dehulled, sorted, and bagged for export.

MARKETING MATERIAL FOR USE

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

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