



Ethiopia

Aricha FW Gr.2

Aricha washing station is located at 1,925 meters above sea level in Yirgacheffe. Over 300 farmers deliver cherry grown in the surrounding area. The distinct wet and dry seasons create prime conditions for coffee processing.

Details

COFFEE GRADE:

Gr.2

FARM/COOP/STATION:

Aricha station

VARIETAL:

JARC varieties , Local Landraces

PROCESSING:

Fully washed

ALTITUDE:

1,925 to 1,945 meters above sea level

OWNER:

Farmers delivering to Aricha

SUBREGION/TOWN:

Yirgacheffe

REGION:

Yirgacheffe

FARM SIZE:

<1 hectare on average

BAG SIZE:

60kg GrainPro

HARVEST MONTHS:

Offers Low Elevations: October - December | High Elevations: November - January

Cultivation

Farming methods in the region remain largely traditional. Yirgacheffe farmers typically intercrop their coffee plants with other food crops. This method is common among smallholders because it maximizes land use and provides food for their families.

In addition to remaining traditionally intercropped, most farms are also organic-by-default. Farmers in Yirgacheffe typically use very few - if any - fertilizers or pesticides. Most farm work is done manually by the immediate family.

To capitalize on the magnificent climate, that station provides training to help farmers produce better quality cherry. Training focuses on procedures for harvesting and transporting cherry.

Harvest & Post-Harvest

Farmers selectively handpick cherry and deliver it to the washing station. At intake, employees hand sort incoming cherry to remove any underripe or damaged cherry.

Cherry is then pulped and fermented for 36 to 48 hours in the station's 12 standardized fermenting tanks. After fermentation, parchment is washed in clean water and transferred to some of the station's 280 raised drying beds. Parchment is raked frequently to ensure even drying. It takes approximately 18 days for parchment to dry. The station marks all drying beds with a code that makes it simple to keep track of traceability and processing status.

All accepted cherry is then laid to dry in thin layers on raised beds for approximately 18 days. The station has 280 drying beds. Each bed is marked with a code that makes it simple to keep track of traceability and processing status.

Grade 2

In the Ethiopian grading system, grade 2 refers to the cup quality as well as physical quality of a coffee. A grade 2 allows between four and 13 full defects per 300gr green sample. The cup typically has fruity and clean characteristics without any off-flavors.

Ethiopia Sidamo 2 is a classic in every coffee range and is especially popular in blends. The cup quality can be very surprising for prices well below the grade 1 price point. For us, grade 2 coffee typically sits around an 83-84 cup score.

Coffee in Ethiopia

While Ethiopia is famous as coffee's birthplace, today it remains a specialty coffee industry darling for its incredible variety of flavors. While full traceability has been difficult in recent history, new regulations have made direct purchasing possible. We're partnering directly with farmers to help them produce top quality specialty lots that are now completely traceable, adding value for farmers and roasters, alike.

The exceptional quality of Ethiopian coffee is due to a combination of factors. The genetic diversity of coffee varieties means that we find a diversity of flavor, even between (or within) farms with similar growing conditions and processing. In addition to varieties, processing methods also contribute to end quality. The final key ingredients for excellent coffee in Ethiopia are the producing traditions that have created the genetic diversity, processing infrastructure and great coffee we enjoy today.

Most producers in Ethiopia are smallholders, and the majority continue to cultivate coffee using traditional methods. As a result, most coffee is grown with no chemical fertilizer or pesticide use. Coffee is almost entirely cultivated, harvested and dried using manual systems.