

## Ethiopia

# Gedeb Gr. 1 Fully Washed

The level of labor and love from smallholder farming families and washing stations results in a truly exquisite cup profile that's sweet with crisp acidity and a clean finish.

## Details

**COFFEE GRADE:**

Gr. 1 FW

**FARM/COOP/STATION:**

Various

**VARIETAL:**

JARC varieties , Local Landraces

**PROCESSING:**

Fully washed

**ALTITUDE:**

1,000 to 1,750 meters above sea level

**OWNER:**

Various

**SUBREGION/TOWN:**

Gedeb

**REGION:**

Yirgacheffe

**FARM SIZE:**

Average <5 hectares per farmer

**BAG SIZE:**

60kg

**HARVEST MONTHS:**

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

## About This Coffee

Administratively, Gedeb is in Gedeo Zone, but when it comes to coffee, climate and soil don't always cooperate with political borders. This coffee is often called "Yirgacheffe" because, profile-wise, coffees grown in this area are siblings to those grown in Yirgacheffe.

The majority of coffees grown in Gedeb are local landrace varieties (which are often also called Ethiopian heirloom). Other varieties grown in the region were developed by the Jimma Agricultural Research Centre (JARC). JARC is an important research center for Ethiopia and has done a great deal of work on developing disease-resistant and high-yielding varieties that still demonstrate quality in the cup.

## Cultivation

Most farmers in the region farm on fewer than 5 hectares (many counting their coffee farms in terms of trees rather than area). Cultivation methods remain traditional. Coffee is grown as part of an integrated ‘coffee garden’, and intercropped with other food crops.

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.

## Harvest & Post-Harvest

Due to the size of most plots, coffee is typically handpicked by landowners and their family.

All coffee is selectively hand-harvested before being delivered to a collection center or directly to the washing station. At the washing station, coffee is sorted to remove damaged or underripe cherry and is then delivered to the pulpers to be pulped. It will then be fermented for around 24 hours, depending on the weather conditions.

Once fermentation is complete the parchment is thoroughly washed and then graded in washing channels, separating each lot into two grades based on density. Once graded, the coffee is sometimes soaked under clean spring water in tanks for 12-24 hours to remove all traces of fermented mucilage.

After washing, parchment is delivered to raised beds to dry under shade for 10-14 days until moisture content reaches 12%. During this time, the parchment is regularly turned and hand-sorted several times to remove any damaged or discolored beans. Parchment is covered with plastic during the hottest hours of the day to protect the parchment from drying too quickly and overnight to prevent condensation from seeping into the drying parchment. This level of labor and love results in a truly exquisite cup profile.

## Ethiopia Grade 1

Grades in Ethiopia depend on visual inspection for defects and on cup quality. Grade 1 is considered the highest quality coffee. Grade 1 and 2 are considered specialty coffee, grades 3-9 are classified as commercial coffee. Grade 1 is free of cup faults and taints and has zero quakers.

## 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.

