



## ABOUT THIS COFFEE

This coffee is produced in the Yirgacheffe area. It is collected by our partner EDN Ethiopian Coffee at their Banko Gotiti station, from 350 family farms surrounding the station, ranging from 1 to a few hectares maximum.

The region's reddish-brown soil is highly fertile and rich in nutrients. Combined with the altitude of the farms, this contributes greatly to the unique aromatic profile of this coffee.

After meticulous selection of the cherries, they are fermented in an anaerobic environment, pressurised and without oxygen. Fermentation lasts between 7 and 10 days, at a temperature of between 15 and 18°C. During this time, the plant's employees monitor the sugar levels to ensure the best possible result.

The coffee is then transferred to the station's drying beds, where it rests in the shade for between 15 and 20 days. The cherries are stirred regularly to ensure good air circulation and avoid over-fermentation. When the coffee reaches 11% humidity, it is ready for export.

|                 |                        |
|-----------------|------------------------|
| Producer        | EDN - Ethiopian Coffee |
| Species         | Arabica                |
| Varieties       | 74110, 74112           |
| Process         | Dry Anaerobic          |
| Drying          | Drying beds            |
| Altitude        | 1900 - 2300            |
| Harvest         | October - December     |
| Type of harvest | Manual                 |

