



ABOUT THIS COFFEE

The Refisa washing station, owned by our partner SNAP, is a well-known and very active station since 2019. The 550 or so growers bring their coffee there by donkey or horse, in cherry.

When the cherries arrive at the station, they ferment in the shade for between 45 and 60 hours. They are then washed to remove the mucilage. The coffee is dried on a raised bed, in layers of 5 to 10 cm, for 7 to 10 days.

With a total of 200 drying beds, the Refisa station ensures that each batch of coffee has enough space and time to dry properly.

Refisa provides growers with access to infrastructure, a road, a hospital and a school. It supplies 20 to 40 plants to each grower, depending on the size of their farm.

Farm	Refisa
Producer	SNAP
Species	Arabica
Varieties	Heirloom
Process	Natural
Drying	Drying beds
Altitude	2150
Harvest	October - January
Type of harvest	Manual

