



BANKO CHELCHELE



Ethiopia • Yirgacheffe • Gedeb

74110

74112

NATURAL



BANKO CHELCHELE

This coffee from Chelchele is collected by our partner EDN Ethiopian Coffee from the many producers around the station. There are several hundreds of them, with farms of 1 to 2 hectares maximum.

Growing coffee is an integral part of the lives of the farmers surrounding the Chelchele station, where coffee is not just a means of earning a living. It's also a tradition, and a way of living together.

Everything is done in the traditional way, by hand to select only the finest cherries. These are then processed naturally. The cherries are dried for 15 to 20 days, depending on the weather, on drying beds. The cherries are turned over regularly to ensure even drying.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	EDN - Ethiopian Coffee
Species	Arabica
Process	Natural
Drying	Drying beds
Altitude	1900 - 2300
Harvest	October - December
Type of harvest	Manual