



ABOUT THIS COFFEE

Khalid Shifa, a familiar face at Belco, is the owner of the Sediloya station in the woreda (terroir) of Gera. Together with his brother, Ahmed Abateman, they own several washing stations, and their aim is always the same: quality.

Many farmers from the surrounding area bring their harvest to the Sediloya station, where the coffee is washed.

After harvesting, the fresh cherries are taken to Sediloya, where they are pulped and then washed to remove any remaining mucilage. This stage is repeated every day throughout the harvesting period.

This is why we offer different batches of this coffee, depending on the day it is harvested. Here, the one from the 1 day of harvest.

After washing, the beans are dried on the station's 140 drying beds, allowing the coffee to dry evenly, for 2 weeks, until it reaches the ideal moisture level for good conservation of the beans.

Producer	Khalid Shifa
Species	Arabica
Varieties	Heirloom
Process	Washed
Drying	8 days drying beds
Altitude	1930
Harvest	November - January
Type of harvest	Manual

