



ABOUT THIS COFFEE

Chelchele is located in Gedeb Woreda, Gedeo Zone, within Ethiopia's Southern Nations, Nationalities, and Peoples' Region (SNNPR). This area is renowned for producing high-quality coffee, thanks to its ideal altitude, fertile soil, and favorable climate. Coffee farming is a central part of life in Chelchele, with most families relying on it as their main source of income. Harvesting is done by hand to ensure only ripe cherries are selected, followed by traditional processing methods like sun-drying. The community's deep-rooted knowledge and commitment to quality have made Chelchele a key player in the specialty coffee market. Coffee here is both a livelihood and a cultural heritage. At the processing site, quality control ensures the beans meet specialty standards. The company practices vertical integration with local farmers—offering financing, subcontracting, and paying premium prices to promote sustainable production. Anaerobic fermentation is also applied: ripe cherries are sealed and fermented for 10 days at 15–18°C to develop complex flavor profiles.

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| Farm | Chelchele |
| Producer | Metad |
| Species | Arabica |
| Varieties | 74110, 74112 |
| Process | Natural Anaerobic |
| Drying | Drying beds |
| Altitude | 1900- 2300 |
| Harvest | October - December |
| Type of harvest | Manual |

