

BEDEYE WASHED – LOT 2

 Ethiopia • Limmu • Gomma



ABOUT THIS COFFEE

The processing site is Bedeye, equipped with 350 drying beds and capable of handling Washed, small Natural, and Honey-processed coffees. The station has been actively recruiting and training out-grower farmers. Each year, the team visits farmers, explains the partnership, signs agreements covering cherry purchase prices and commissions, and provides training on organic farming practices, including using compost instead of chemical fertilizers.

After harvest, fresh cherries are brought to Bedeye, where they are pulped and washed to remove remaining mucilage. This process is repeated daily throughout the harvest period.

Different batches of this coffee are offered depending on the day of harvest. This particular lot comes from day 2 of peak harvest.

Farm	Bedeye
Producer	Ahmed Abateman
Species	Arabica
Varieties	Heirloom
Process	Washed
Drying	Drying beds
Altitude	1900 - 2000
Harvest	October - January
Type of harvest	Manual

TO CONTINUE READING, VISIT

