



ABOUT THIS COFFEE

Metad started in 2010 (founded by Aman Adinew later joined by his brother Tariku) in Gedeb Woreda with a wet mill located in Halo Beriti Kebele, where they produce both washed and natural processed coffees. They source cherries from outgrowers in Halo Beriti. The coffee varieties grown by the outgrowers include 74110 and 74140 (distributed by Metad), as well as heirloom varieties. In the Gedeo region, farmers commonly cultivate local landrace varieties such as Dega, Kurume, and Wolisho. Gedeo farmers grow coffee in a polyculture agro-ecologic system known as "garden coffee". Coffee and ensat are usually intercropped, two plants domesticated by Ethiopian farmers in history.

Metad collects the cherries and processes them at their wet mill. The cherries are dried on African drying beds for approximately three weeks. Once dried, the jenfel (dried pod) is hulled in Gedeb and hand-sorted. The green coffee is then transported to Metad's dry mill in Legatafo, on the outskirts of Addis Ababa.

Farm	Halo Beriti
Producer	Metad
Species	Arabica
Varieties	Heirloom, 74110, 74140
Process	Natural
Drying	Drying beds
Altitude	2150
Harvest	December - February
Type of harvest	Manual

