

GOYO WASHED

Ethiopia • Guji • Hambella



ABOUT THIS COFFEE

Aman Adinew founded Metad in 2010, and coffee production began three years later. His brother, Tariku Adinew, joined the company shortly afterward.

Metad processes coffee at ten sites located in the Hambella and Gedeb woredas. They work with 15,000 outgrowers spread across ten kebeles. In Tirtira Goyo kebele (Hambella woreda) alone, 150 outgrowers deliver coffee cherries to Metad's washing station in Alaka kebele.

Farmers in Tirtira Goyo use two agroforestry models: garden coffee and semi-forest coffee. The farms are organic and practice polyculture, incorporating shade trees. The local coffee heirloom varieties in Guji include Bedessa, Kudhumi, Miqe, Sawa, and Walichu. JARC-released varieties such as 74110 and 74112 are also found. Many farmers in Goyo originate from the Gedeo zone, where garden coffee is the dominant model and enset is commonly intercropped with coffee.

The cherries are pulped using a Penagos eco-pulper the morning the day after harvest.

Farm	Alaka
Producer	Metad
Species	Arabica
Varieties	Heirloom
Process	Washed
Drying	Drying beds
Altitude	2100 - 2200
Harvest	December - February
Type of harvest	Manual

TO CONTINUE READING, VISIT

