



ABOUT THIS COFFEE

The Chalchissa farm covers 150 hectares and lies in the heart of a beautiful forest in the Jimma appellation.

Its roots lie in the small family farm run by the father of the two owners. Inspired by their farmer father, Mesfin and Yidnekachew Dabessa invested in the Chalchissa farm 10 years ago to replicate the family business on a larger scale.

They now produce this natural coffee as follows: after harvesting, the coffee is left to dry in the sun for 20 days on specially designed raised beds. However, it is covered at night and when it rains. The coffee is harvested by hand using meticulous methods that are becoming increasingly rare in the region.

The coffee trees of Chalchissa benefit from a rich natural environment. The flora unique to this forest adds to the quality of this high altitude forest coffee.

Farm	Walensuu
Producer	Mesfin Dabessa
Species	Arabica
Varieties	Heirloom
Process	Natural
Drying	Drying beds
Altitude	1800 - 2000
Harvest	November - January
Type of harvest	Manual

