WACHILE GARSE

Ethiopia • Yirgacheffe • Yirgacheffe woreda



ABOUT THIS COFFEE

This coffee, with its typical Yirgacheffe profile, is grown at an altitude of over 2,000 metres in the Gedeo district. It is prepared at the Garse village station by our partner DWD, a family business set up over 30 years ago.

This natural coffee is the result of the work of 110 farmers, whom DWD helps to improve the quality of their coffees year after year.

After harvesting, the cherries are dried in the shade for 3 weeks and are regularly turned over to ensure even drying, on raised beds.

Farm	**Wachile Garse**
Producer	**DWD**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Natural**
Drying	**21 days drying beds**
Altitude	**2060**
Harvest	**November - January**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT