



ABOUT THIS COFFEE

Start in the Gedeo Zone—the historic heart of Ethiopia’s finest Arabica. At 800 meters into Gedeb worda, you reach a single kebele , where the Beriti station sits at 2,140 meters elevation. That’s where METAD’s 250 drying tables—each 25x1.8m—turn ripe cherries into this luminous G1 Natural.

This is Beriti G1 Natural, handled by METAD, a company born from a family’s multigenerational coffee wisdom and led by former ECX president Aman Adinew.

Cherries are handsorted at delivery, then removed any defect. They dry slowly on 250 raised beds for up to three weeks, turned constantly by hand. After drying, METAD runs the coffee through mechanical sorters—then human eyes check every bean. No shortcuts. Just clean, natural processing that tastes like wild berries and jasmine

Farm	Gedeb Beriti
Producer	METAD AGRICULTURAL DEVELOPMENT PLC
Species	Arabica
Process	Natural

