REFISA

Ethiopia • West Arsi • Nensebo



ABOUT THIS COFFEE

The Refisa washing station, owned by our partner SNAP, is a well-known and very active station since 2019. The 550 or so growers bring their coffee there by donkey or horse, in cherry.

Refisa provides growers with access to infrastructure, a road, a hospital and a school.

When the cherries arrive at the station, they ferment in the shade for between 45 and 60 hours. They are then washed to remove the mucilage. The coffee is dried on a raised bed, in layers of 5 to 10 cm, for 7 to 10 days.

With a total of 200 drying beds, the Refisa station ensures that each batch of coffee has enough space and time to dry properly.

Farm	**Refisa**
Producer	**SNAP**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Washed**
Drying	**10 days drying beds**
Altitude	**2150**
Harvest	**October - January**
Type of harvest	**Manual**

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