CHELBESA

Ethiopia • Yirgacheffe • Gedeb



ABOUT THIS COFFEE

This coffee is exported by SNAP, which has chosen to offer high quality coffees to the international market.

The washing station is located in the village of Chelbessa, exactly in the Danche area, in the Gedeo zone, in the Gedeb woreda. It stands at an altitude of over 2,000 m. The coffees processed by the station come from hundreds of local growers.

After harvesting, the cherries are left in the shade for 45 to 60 hours in a slow fermentation process, before being washed to remove all mucilage. The coffee is then spread out in a layer 5 to 10 cm thick, and dried for 7 to 10 days. The beds are opened at 3 a.m. and closed from 12 p.m. to 2 p.m., before being opened again until 5 p.m. for drying.

Farm	**Chelbesa (SNAP)**
Producer	**SNAP**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Washed**
Drying	**Drying beds**
Altitude	**1950 - 2200**
Harvest	**November - January**
Type of harvest	**Manual**

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