

HALO BERITI

 Ethiopia • Yirgacheffe • Gedeb



ABOUT THIS COFFEE

Hand-picked with the utmost care, once brought to the station, the 115 employees of the Halo Beriti station set about washing the coffee. Using a pulper, the beans are separated from their skins, before being washed to remove the mucilage. This operation can take between 12 and 48 hours.

The coffee is then spread out in a thin layer on drying beds, where it will remain for several days, until it reaches a moisture content of 11% and is ready for export.

Farm	Halo Beriti
Producer	EDN - Ethiopian Coffee
Species	Arabica
Varieties	74112, 74110
Process	Washed
Drying	Drying beds
Altitude	1900 - 2300
Harvest	November - January
Type of harvest	Manual

TO CONTINUE READING, VISIT

