



ABOUT THIS COFFEE

In the Haru area of Yirgacheffe, within the Gedeo Zone of South Ethiopia Regional State, coffee is cultivated with generations of tradition and care. The region sits at elevations ranging from 1,800 to 2,200 meters above sea level. The terrain is mountainous and lush, with deep red-brown volcanic soils rich in organic matter. Combined with consistent annual rainfall of 1,500–2,000 mm, these conditions create an ideal environment for cultivating Ethiopia's indigenous heirloom varietals. Coffee is intercropped with native trees and food crops, which maintain soil fertility, protect biodiversity, and provide additional sources of livelihood.

Ripe coffee cherries are carefully hand-picked to ensure only the finest are selected. After harvesting, the cherries are pulped to remove the skin, leaving the beans covered in mucilage. These beans undergo fermentation in water tanks for 1–3 days. Then the beans are thoroughly rinsed and then spread on raised drying beds under the sun for 10–15 days. Farmers turn the beans regularly to ensure even drying, while shade nets are often used to protect them during peak sunlight hours.

Species	Arabica
Varieties	Heirloom
Process	Washed
Drying	10 days drying beds
Altitude	1800 to 2200 m
Harvest	November - February
Type of harvest	Manual

