



ABOUT THIS COFFEE

Before entering the coffee business, SNAP was a family-owned company with over 25 years of experience across other industries. When they launched their coffee division in 2017, they made a deliberate choice: start with specialty, start with quality. Today, with more than 25 stations across Yirgacheffe, Guji, and West Arsi—including their own dry mill—SNAP exports up to 260 containers annually. But their success is measured not just in volume, but in impact.

Refisa is a well-known washing station serving 547 registered out-growers. The rugged terrain means farmers deliver their cherries not by truck, but by donkey and horse—a humbling reminder of the dedication required to bring this coffee to your cup. Every farmer operates under an agreement with SNAP: supply only red, ripe cherries.

Shaded fermentation for 45–60 hours, with early-harvest cherries held for the full 60 hours to develop clarity. Fully washed to remove all mucilage.

Farm	Refisa
Producer	SNAP
Species	Arabica
Varieties	Heirloom
Process	Washed
Drying	Drying beds

