



## ABOUT THIS COFFEE

The DINI coffee offered by our partner METAD is very special: it comes from small plots on 2 farms: Hambela Bishan Fugu & Hambela Alaka, in the Guji appellation. These two farms have a very small quantity of variety 74140, which is remarkable and very uncommon in Ethiopia.

Variety 74140 is found in the Gera, Jimma and Metu regions of Ethiopia. It was developed by the Jimma Agricultural Research Centre (JARC) in 1974. It is characterised by tall plants with wider leaves than other varieties, as well as a dense grouping of cherries. It has good resistance to diseases such as rust.

The coffee is grown as part of a mixed farming system with other food crops, including fruit, vegetables and cereals, and is selectively picked by hand.

After harvesting, the coffee is dried at the Alaka station at an altitude of over 2,000m, which gives the coffee a longer drying time and less damage from insects.

|                 |                           |
|-----------------|---------------------------|
| Farm            | <b>Alaka</b>              |
| Producer        | <b>Metad</b>              |
| Species         | <b>Arabica</b>            |
| Varieties       | <b>74140</b>              |
| Process         | <b>Washed</b>             |
| Drying          | <b>Drying beds</b>        |
| Altitude        | <b>1800 - 2200</b>        |
| Harvest         | <b>November - January</b> |
| Type of harvest | <b>Manual</b>             |

