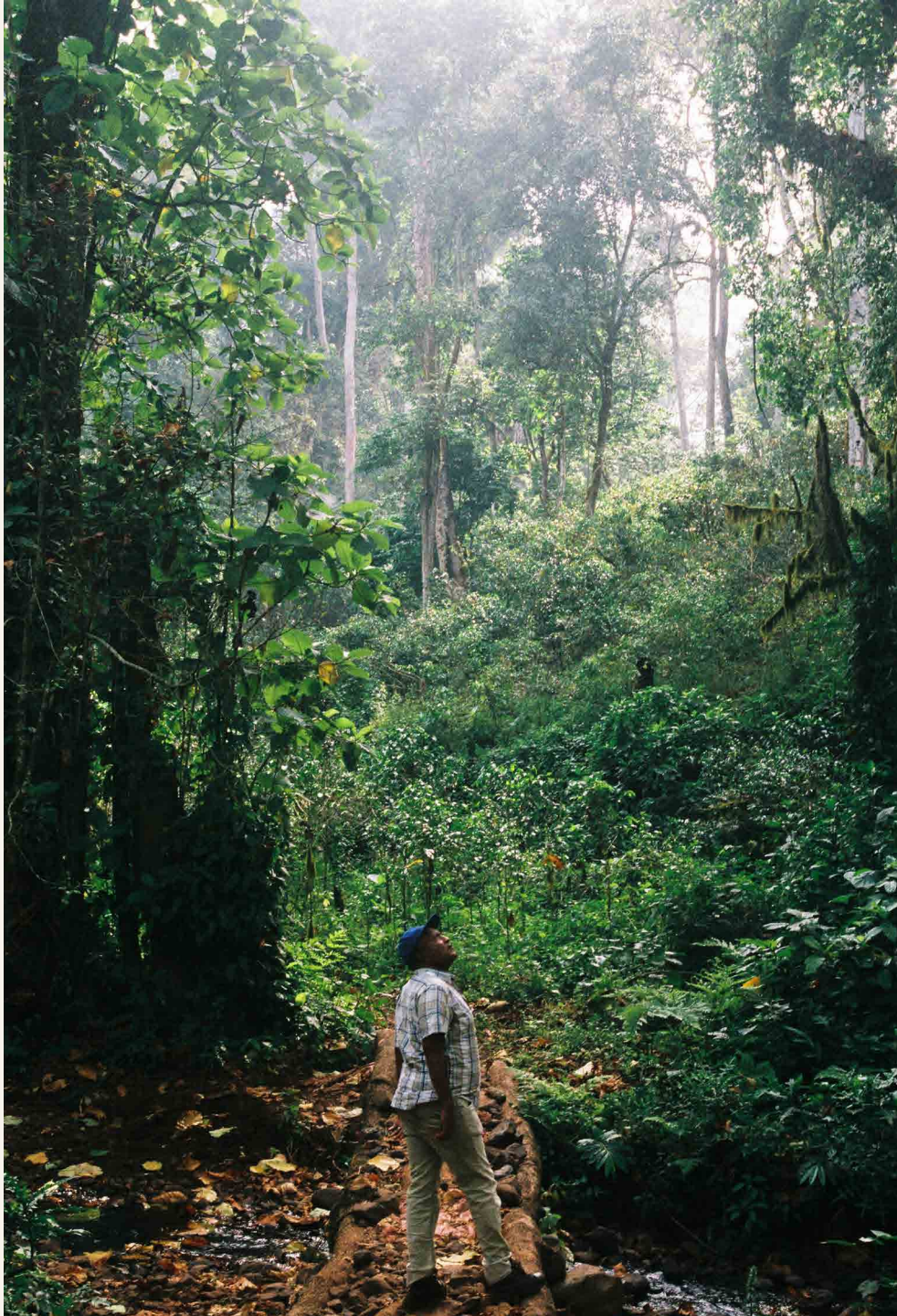


CLIMA°



Ethiopia 2021 & 2022

ETHIOPIA

LOT ID	NAME	REGION	PROCESS	AVAILABILITY*	PRICE	ARRIVAL
0035_	Koromii	Shakiso	Natural	240 X 60kg (grain-pro)	\$15.00	Aug'22
0021_	Koromii	Shakiso	Natural	140 X 60kg (grain-pro)	\$11.00	Jul'21
0020_	Okuluu	Shakiso	Natural	190 X 60kg (grain-pro)	\$11.00	Jul'21
0018_	Tsehay Kabtamu	Yirgacheffe	Natural	50 X 60kg (grain-pro)	\$11.00	Aug'21
0017_	Shiferaw Jigso	Kochere	Washed	60 X 60kg (grain-pro)	\$11.00	Aug'21
0016_	Adanech Gemade	Yirgacheffe	Natural	30 X 60kg (grain-pro)	\$11.00	Aug'21
0015_	Nigatu Dararo	Yirgacheffe	Natural	70 X 60kg (grain-pro)	\$10.50	Aug'21
0014_	Gebeyehu Qanqe	Yirgacheffe	Natural	60 X 60kg (grain-pro)	\$10.50	Aug'21
0013_	Oumer Bati	Bale Mountains	Natural	6 X 60kg (grain-pro)	\$9.50	Aug'21
0012_	Abdurahman Kule	Bale Mountains	Natural	30 X 60kg (grain-pro)	\$9.00	Aug'21

AVAILABILITY* – AS OF 22/08/22



AFRICA

ETHIOPIA

KOROMII FARMERS

CUP SCORE: 87 POINTS
FRESH RASPBERRY, APRICOT BLOSSOM. DELICATE STRUCTURE & WELL BALANCED.

PRODUCER: FARMERS OF THE SUB-REGION OF KOROMII, THE SOOKOO GROUP		ETHIOPIA 5°55'10"N 38°43'53"E	LOT ID: 21/35
REGION: SUKE KUTO KEBELE IN SKAKISSO WOREDA - EAST GUJI			
ELEVATION: 2000 – 2178 M.A.S.L	VARIETIES: JARC 74110 & 74112 AND HEIRLOOM VARIETIES	LOT SIZE: 300 BY 60KG BAGS	
FARM SIZE: 1.2 - 2.3 HECTARE	CERTIFICATION: ORGANIC SEMI-FOREST	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 24 - 28 DAYS)	
HARVESTS: NOVEMBER – JANUARY 2021 & 2022			

BELOW:
THE KOROMII TEAM



THE FARMERS

Koromii coffee is grown and harvested by these farmers who share the same valley that is categorised by its north-east facing slope from the mountain ridge to the small river running almost 200 meters below.

Gemeda Sheka, Gemeda Ware, Genen Bekel, Guye Roba, Haile Safaye , Hudesu Wako, Kebed Berako, Kotola Bototo, Meisa Roba Menigestu Mekersa, Miesa Dube, Mijan Dukale, Mulugeta Tadesse, Negesa Guye, Negesa Roba, Roba Gelechu, Roba Gemeda Safaye Egeresa, Sali Dubo , Shondoko Genale, Tamiru Dukale, Tamiru Elema, Tamiru Nigusse, Tamiru Werera, Tariku Yedo, Tesema Gelegelo, Tesefaye Morekata

FARMING

Koromii is situated just a few minutes walk from the Sookoo Group's "Suke Kuto" drying facility. The Sookoo Group is directed by Ture Waji who is a local to the Shakisso woreda and expert in local agronomy and permaculture.

Most of the farms are situated in a dense forest with a large canopy of old growth forest trees above. Below this are other smaller shade trees and some mixed crop farming including Enset (false banana) and other food crops amongst the coffee trees. In every corner of the farms there are wild plants and heirloom flowers that maintain the original bio-diversity of the old forest. As trees die off they are left to re-nourish the soil from which they came. This maintains the eco-system that controls insects and reduces the spread of fungus.

PROCESSING

Daily the coffee is collected from the Koromii farmers and shipped to the drying station within a few hours. The Suke Kuto station is owned and operated by Ture Waji and his business partner Egata, and closely managed by Roba Goljo. Only red cherries are selected for the drying beds which are pre-sorted by floating in water. The cherry is then spread out on raised "African" beds between 2 to 4cm thick to avoid any unwanted fermentation in the drying process.

The cherry is turned 5 to 6 times per day to maintain an even drying of the coffee cherry. During rain and overnight the cherry is covered to avoid re-humidification. Drying time of the coffee ranges between 24 to 28 days and is taken off when the moisture content is 10-10.5%. The coffee is then moved to be stored with only other farmers on the Koromii lot.

OKOLUU

CUP SCORE: 87 POINTS
RIPE PEACH AND APRICOT. RED CURRANT, CRISP ACIDITY. NICE FLORALS.

PRODUCER: FARMERS OF THE SUB-REGION OKOLUU, THE SOOKOO GROUP		ETHIOPIA 5°53'33"N 38°41'51"	LOT ID: 0020
REGION: DAMBI UDDO KEBELE IN SKAKISSO WOREDA - EAST GUJI			
ELEVATION: 2000 – 2150 M.A.S.L	VARIETIES: JARC 74110 & 74112 AND HEIRLOOM VARIETIES	LOT SIZE: 320 BY 60KG BAGS	
FARM SIZE: 1.2 - 2.3 HECTARE	CERTIFICATION: ORGANIC SEMI-FOREST	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 24 - 28 DAYS)	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
OKOLUU FARM



THE FARMERS

This coffee is grown and harvested by these farmers who take the name Okoluu to represent them as a whole. Okoluu is a known sub region within the Dambi Uddo kebele and is deep within in the old growth forest of the Shakisso region.

Abebe daro, Abeyote Boru, Adisu Dube, Ayanesa Gameda, Barete Gelechu, Bedada Boru, Bedane Ware, Bekale Washo, Bekele Ware, Berihanu Basha, Deseta Shote, Egeta Alaka, Eyasu Halechaye, Feleke Dori, Gareso Daro, Gezachewu Ware, Gudeta Didole, Kefela Kebed, Kotola Gare, Mamo Gareso, Mamo Shokite, Meleka Didole, Robe Daro, Rodu Oda, Sali Daro Senebato Boru, Shote Gobena, Takel Adola, Tamiru Bekate, Tesema Guye , Tesfeya Bekete, Teshome Guye, Tuke Neneko, Ware Bako

FARMING

Okoluu is situated deep in the forests just north of the small township of Sewana and is part of the Sookoo group. Large shade trees from the old growth forest tower over the plantation with many other smaller, native forest shade trees between. Above the old growth forest plantations are small plots of semi-forest plantation mixed with food crops such as false banana (Enset), green beans and other root crops. Enset and green bean mulch works as a nitrogen fixer and is valuable for the other nutrient rich soil.

Throughout the farm is a rich diversity of native forest plants, trees and flowers. The biodiversity maintains the soil nutrients and provides a natural defence against insects. The organic fertilisation supports mycelium and other positive fungus which bring nutrients to the trees and stops the spread of leaf rust.

PROCESSING

Daily the coffee is collected from the Okoluu farmers and shipped to the drying station in the evening. The Suke Kuto station is owned and operated by Ture Waji and his business partner Egata, and closely managed by Roba Goljo. Only red cherries are selected for the drying beds which are pre-sorted by floating in water. The cherry is and then spread out on raised "African" beds between 2 to 4cm thick to avoid any unwanted fermentation in the drying process.

The cherry is turned 5 to 6 times per day to maintain an even drying of the coffee cherry. During rain and overnight the cherry is covered to avoid re-humidification. Drying time of the coffee ranges between 24 to 28 days and is taken off when the moisture content is 10-10.5%. The coffee is then moved to be stored with only other farmers on the Okoluu lot.

BIRHANU TESEMA

CUP SCORE: 88.5 POINTS
BLACKBERRY. GRAPE CONFECTIONARY. FLORAL VIOLET AND SHERBET ACIDITY.

PRODUCER: BIRHANU TESEMA, MEMBER OF THE JABANTO GROUP		ETHIOPIA 6°11'21"N 38°15'19"E	LOT ID: 0019
REGION: WEGIDA KEBELE IN YIGACHEFFE WOREDA - GEDEO ZONE			
ELEVATION: 1980 M.A.S.L	VARIETIES: JARC 74110 & 74112, DEGA AND KURUME	LOT SIZE: 76 BY 60KG BAGS	
FARM SIZE: 5.2 HECTARE	CERTIFICATION: ORGANIC SINGLE FARMER	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 24 DAYS)	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
BIRHANU AND HIS WIFE



THE FARMER

West of the Wegida village center Birhanu & his family run a 5.2 hectare farm where they dry their own natural process coffee. At a little more than double the size of the average coffee farm in the area, the entire production of his family's farm produced one lot of 76 bags Grade 1 green coffee. This is our second year working with Birhanu and his coffee has increased in quality and complexity already. He is becoming a model farmer in the region and a great partner for the future.

FARMING

Birhanu Tesema careful eye for detail works wonders for his processing, but this also reflects on his farming. The farm is thick with shade from local forest trees and other crop shade trees like Enset, basically a large banana palm style tree. This cool shady climate produces fantastic cherries despite being just a little lower in altitude than some of his neighboring Jabanto producers.

Birhanu Tesema's farm is best described as Garden style farming, interweaving coffee trees with food crops such as Enset and Tarro, which is the norm in the Gedeo Zone due to its high population. Therefore it is important to be Active Organic, fertilizing with Organic compost in the off season and carefully pruning trees to make most of the active nutrients. Birhanu and his family have always farmed using traditional methods such as composting organically and never using pesticides or chemical fertilisers. He selects successful local varieties from his best trees which mutate from the basic 3 varieties of the region, Kurume, Dega and Walichu, as well as the Jimma varieties 74110 & 74112.

PROCESSING

The coffee is hand-picked and brought straight to the drying beds in the afternoon. Both sinking the cherry into water and manual hand sorting is used to sort out under ripe, over ripe and insect damaged cherries, leaving only well-ripen red cherries on the raised drying beds. The coffee is covered overnight and in case of rain to avoid re-humidification. The coffee is also covered during the midday when the weather is too hot to ensure a smooth consistent drying of the cherry.

A total of 11 kilos of red cherry per square meter is distributed onto the drying beds. To maintain uniform drying among beans, the coffee cherry is turned around on the bed manually six times per day. From the 15th day of drying the trend of the moisture loss is monitored daily to ensure that the coffee parchment is taken off the drying beds when the moisture level is perfect, between 9.5% and 10.5%.

This year's preparation was very consistent for Birhanu Tesema taking 24 days to dry his coffee.

TSEHAY KABTAMU

CUP SCORE: 88.25 POINTS
RASPBERRY CONFECTIONARY. CLEAN AND FLORAL. ROSE AND JASMINE TEA

PRODUCER: TSEHAY KABTAMU, MEMBER OF THE JABANTO GROUP		ETHIOPIA 6°11'30"N 38°16'15"E	LOT ID: 0018
REGION: WEGIDA KEBELE IN YIGACHEFFE WOREDA - GEDEO ZONE			
ELEVATION: 2066 M.A.S.L	VARIETIES: JARC 74110 & 74112, KURUME	LOT SIZE: 85 BY 60KG BAGS	
FARM SIZE: 2.79 HECTARE	CERTIFICATION: ORGANIC SINGLE FARMER	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 21 DAYS)	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
TSEHAY KABTAMU MAINTAINING TREES



THE FARMER

Right next to the Wegida village centre, Tsehay Kabtamu and her husband Geremew run a small 2.79 hectare farm producing their own natural process coffee. Tsehay manages over the production of the coffee collected from her family's trees and her husband is a local agronomist providing advice on the cultivation of Organic coffee produced by her and her family. Tsehay is one of the newer members in the Jabanto Group obtaining her own export licence in 2019 and already is on par with the best natural coffees of the region.

FARMING

The agroforestry of Tsehay's farm is managed by her husband Geremew who works as an agricultural extension expert at the Yirgacheffe Agricultural Bureau and facilitates the entire Jabanto Group's Organic certification. His rich experience in agronomy helps Tsehay and her neighbouring family to produce high quality coffees every year. Combining the meticulous picking, sorting and drying of the coffee, as well as the rich soil conditions of the farms produce an exceptional Yirgacheffe coffee.

Tsehay Kabtamu's farm is best described as Garden style farming, interweaving coffee trees with food crops such as Enset and Tarro, which is the norm in the Gedeo Zone due to its high population. Therefore it is important to be Active Organic, fertilizing with Organic compost in the off season and carefully pruning trees to make most of the active nutrients. Tsehay and her family have always farmed using traditional methods such as composting organically and never using pesticides or chemical fertilisers. She selects successful local varieties from her best trees which mutate from the basic 3 varieties of the region, Kurume, Dega and Walichu, as well as the Jimma varieties 74110 & 74112.

PROCESSING

The coffee is hand-picked and brought straight to the drying beds in the afternoon. Both sinking the cherry into water and manual hand sorting is used to sort out under ripe, over ripe and insect damaged cherries, leaving only well-ripen red cherries on the raised drying beds. The coffee is covered overnight and in case of rain to avoid re-humidification. The coffee is also covered during the midday when the weather is too hot, to ensure a smooth consistent drying of the cherry.

A total of 11 kilos of red cherry per square meter is distributed onto the drying beds. To maintain uniform drying among beans, the coffee cherry is turned around on the bed manually six times per day. From the 15th day of drying, the trend of the moisture loss is monitored daily to ensure that the coffee parchment is taken off the drying beds when the moisture level is perfect, between 9.5% and 10.5%.

Due to the local weather conditions Tsehay Kabtamu was able to finish her drying relatively quickly this year taking only 21 days.

SHIFERAW JIGSO

CUP SCORE: 87 POINTS
ELDERFLOWER. FRESH GRAPE AND GOOSEBERRY. CLEAN CITRUS ACIDITY.

PRODUCER: SHIFERAW JIGSO, MEMBER OF THE JABANTO GROUP		ETHIOPIA 6°05'13"N 38°11'22"E	LOT ID: 0017
REGION: BONK BUSA KEBELE IN KOCHERE WOREDA - GEDEO ZONE			
ELEVATION: 2074 M.A.S.L	VARIETIES: JARC 74110 & 74112, WALICHU AND KURUME	LOT SIZE: 94 BY 60KG BAGS	
FARM SIZE: 6.8 HECTARE	CERTIFICATION: ORGANIC SINGLE FARMER	PROCESS: FULLY WASHED FERMENTED 48 HOURS & RE-SOAKED <small>(DRIED ON RAISED BEDS FOR 10 DAYS)</small>	
HARVEST: OCTOBER – JANUARY 2021			

BELOW:
SHIFERAW JIGSO SORTING PARCHMENT



THE FARMER

After several years of relentless effort Shiferaw Jigso built his own mini washing station in Bonk Bosa village to process his own coffee. At a relatively young age he has become one of the few farmers in the region to establish a washing station and is a great example to other farmers aspiring to do so. Shiferaw's washing station is one of the highest in the Kochere region and the cherries are harvested from his 3 farms all above 2000 masl. The high altitude and precise processing make this a brilliant example of Kochere's potential.

FARMING

Shiferaw Jigso owns and manages a total of 6.8 hectares of coffee farms distributed over three different villages or kebeles; Bonk Busa, Debo and Wote, all within the Kochere district/woreda. The washing station in Bonk Busa is positioned at one of the highest points of these three farms which provides a slow cooler drying time and stabilizes the long but clean fermentation process.

Shiferaw's farms are best described as Garden style farming, interweaving coffee trees with food crops such as Enset and Tarro, which is the norm in the Gedeo Zone due to its high population. Therefore it is important to be Active Organic, fertilizing with Organic compost in the off season and carefully pruning trees to make most of the active nutrients. Shiferaw and his family have always farmed using traditional methods such as composting organically and never using pesticides or chemical fertilizers. He selects successful local varieties from his best trees which mutate from the basic 3 varieties of the region; Kurume, Dega and Walichu, as well as the Jimma varieties 74110 & 74112.

PROCESSING

Hand-picked coffee cherries are taken directly to the washing station for sorting of under ripe, over ripe and insect or pest damaged cherries. Only well ripened red cherries remain for pulping using a local Agard coffee pulper. Immediately after the pulping, coffee parchment is fermented under water for 48 hours, with fresh water being replaced after 24 hours. After fermentation the parchment is washed using clean water, then returned back to the tanks to be soaked again with fresh water for approximately four hours.

The coffee parchment is then transferred to a skin drying stage where stirring the coffee parchment continuously by hand for another four hours is carried out under shade. The parchment is then transferred to the drying beds for the final drying stage. To maintain uniform drying among beans, the parchment coffee is set under the sun between the hours of 8:00 & 10:00am and the covered with nylon mesh between 11:00 & 3:00pm to prevent the coffee from overheating during the hottest part of the day. In the afternoon, the parchment coffee is uncovered for another two hours and then covered overnight from 6:00pm until the following morning.

This year Shiferaw Jigso's coffee took 10 days to reach the ideal moisture content of 10.0-10.5%.

ADANECH GEMADE

CUP SCORE: 87.5 POINTS
HIBISCUS TEA. ORANGE MARMELADE. SWEET CARAMEL AND BERRY ACIDITY.

PRODUCER: ADANECH GEMADE, MEMBER OF THE JABANTO GROUP		ETHIOPIA 6°10'17"N 38°16'05"E	LOT ID: 0016
REGION: WEGIDA KEBELE IN YIGACHEFFE WOREDA - GEDEO ZONE			
ELEVATION: 2108 M.A.S.L	VARIETIES: JARC 74110 & 74112, BEDESSA AND KURUME	LOT SIZE: 120 BY 60KG BAGS	
FARM SIZE: 6.45 HECTARE	CERTIFICATION: ORGANIC SINGLE FARMER	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 21 DAYS)	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
ADANECH GEMADE MID SEASON



THE FARMER

After the passing of her husband in 2016 Adanech Gemede has taken over the family's production of coffee together with her son Yisak Gebeyehu. Adanech was one of the first women farmers in the area to obtain her own export licence when they became available in 2017 and she quickly stopped selling cherry to the main processing station in Wegida and started to produce her own natural coffee. She now processes the coffee of 28 family members' small farms and has become a forerunner of women's coffee production in Yirgacheffe.

FARMING

The 28 members of the Adanech Gemede family all live within Yirgacheffe, with the majority of farms in Wegida kebele and a few just in the neighbouring kebele of Aricha. It is the same basic terrain with altitudes ranging between 1980-2200 masl, and the coffee varieties remain similar with the addition of the Bedessa variety shared throughout the family's farms. Her son Yisak spends time with each family member's farm to advise on the production and agronomy of the coffee, specifying the methods of Organic agroforestry.

Adanech's farm is best described as Garden style farming, interweaving coffee trees with food crops such as Enset and Tarro, which is the norm in the Gedeo Zone due to its high population. Therefore it is important to be Active Organic, fertilizing with Organic compost in the off season and carefully pruning trees to make most of the active nutrients. Adanech and her family have always farmed using traditional methods such as composting organically and never using pesticides or chemical fertilisers. She selects successful local varieties from her best trees which mutate from the basic 3 varieties of the region; Kurume, Dega and Walichu, as well as Bedessa and the Jimma varieties 74110 & 74112.

PROCESSING

The coffee is hand-picked and brought straight to the drying beds in the afternoon. Both sinking the cherry into water and manual hand sorting is used to sort out under ripe, over ripe and insect damaged cherries, leaving only well-ripen red cherries on the raised drying beds. The coffee is covered overnight and in case of rain and to avoid re-humidification. The coffee is also covered during the midday when the weather is too hot, to ensure a smooth consistent drying of the cherry.

A total of 11 kilos of red cherry per square meter is distributed onto the drying beds. To maintain uniform drying among beans, the coffee cherry is turned around on the bed manually six times per day. From the 15th day of drying, the trend of the moisture loss is monitored daily to ensure that the coffee parchment is taken off the drying beds when the moisture level is perfect, between 9.5% and 10.5%.

Due to the local weather conditions Adanech Gemede was able to finish her drying relatively quickly this year taking only 21 days.

NIGATU DARARO

CUP SCORE: 87 POINTS
 FRESH BLUEBERRY. SWEETENED PINEAPPLE. THICK BODY AND VIBRANT ACIDITY.

PRODUCER: NIGATU DARARO, MEMBER OF THE JABANTO GROUP		ETHIOPIA 6°11'12"N 38°16'28"E	LOT ID: 0015
REGION: WEGIDA KEBELE IN YIGACHEFFE WOREDA - GEDEO ZONE			
ELEVATION: 2246 M.A.S.L	VARIETIES: JARC 74110 & 74112, KURUME	LOT SIZE: 92 BY 60KG BAGS	
FARM SIZE: 5.6 HECTARE	CERTIFICATION: SINGLE FARMER	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 28 DAYS)	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
 NIGATU DARARO (center) NEXT TO WIFE, FAMILY & NEIGHBOURS



THE FARMER

Located in Cherbenta, just east of Wegida village, Nigatu Dararo dries his own coffee cherry from nearby the drying station and his farms nearby the Wegida village. What makes the processing interesting is that he built his drying station at a higher altitude than others stations, just above the normal production of coffee. This maintains a cool drying environment and reduces the hours of direct sunlight onto the coffee cherry. Much of the coffee is grown at very high altitude adding the vibrant intensity of the cup.

FARMING

Nigatu Dararo monitors the production of his coffee carefully every step of the way producing 92 sacks of Grade 1 coffee this year. His farm next to the drying beds is among the highest in the region, harvesting up until late January and producing smaller high-density coffee beans. Combined with his farms from the Wegida village below this lot produces a classic cup with peak acidity.

Nigatu's farms are best described as Garden style farming, interweaving coffee trees with food crops such as Enset and Tarro, which is the norm in the Gedeo Zone due to its high population. Therefore it is important to be Active Organic, fertilizing with Organic compost in the off season and carefully pruning trees to make most of the active nutrients. Nigatu Dararo's farms have always farmed using traditional methods such as composting organically and never using pesticides or chemical fertilisers. He selects successful local varieties from his best trees which mutate from the basic 3 varieties of the region; Kurume, Dega and Walichu, as well as the Jimma varieties 74110 & 74112.

PROCESSING

The coffee is hand-picked and brought straight to the drying beds in the afternoon. Both sinking the cherry into water and manual hand sorting is used to sort out under ripe, overripe and insect damaged cherries, leaving only well-ripen red cherries on the raised drying beds. The coffee is covered overnight and in case of rain and to avoid re-humidification. The coffee is also covered during the midday when the weather is too hot, to ensure a smooth consistent drying of the cherry.

A total of 11 kilos of red cherry per square meter is distributed onto the drying beds. To maintain uniform drying among beans, the coffee cherry is turned around on the bed manually six times per day. From the 15th day of drying, the trend of the moisture loss is monitored daily to ensure that the coffee parchment is taken off the drying beds when the moisture level is perfect, between 9.5% and 10.5%.

Due to the cool climate of this altitude Nigatu Dararo finished his drying this year after a considerably long 28 days.

GEBEYEHU QANQE

CUP SCORE: 88 POINTS
GRAPE JELLY AND POMEGRANATE. SILKY BODY. DEEP STRUCTURE AND MOUTHFEEL.

PRODUCER: GEBEYEHU QANQE, MEMBER OF THE JABANTO GROUP		ETHIOPIA	LOT ID: 0014
REGION: WEGIDA KEBELE IN YIGACHEFFE WOREDA - GEDEO ZONE			
ELEVATION: 2065 M.A.S.L	VARIETIES: JARC 74110 & 74112, KURUME	LOT SIZE: 85 BY 60KG BAGS	
FARM SIZE: 3.1 HECTARE	CERTIFICATION: SINGLE FARMER	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 28 DAYS)	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
GEBEYEHU QANQE DRYING UNDER SHADE



THE FARMER

Gebeyehu Qanqu runs his drying station in the center of the Wegida village where this year he produced 85 sacks of shade dried Grade 1 coffee. He takes from his own farm and his neighbouring family members all situated nearby the Wegida village center. Gebeyehu has worked previously with other members of the Jabanto Group such as Birhanu Tesema, our long term partner who was only too happy to introduce us to Gebeyehu this year.

FARMING

Gebeyehu Qanq is very passionate about natural processing and is the first Jabanto member to implement shade in the final stages of his drying. This ensures that as the cherry loses moisture it never heats above 40°C maintaining the cell structure of the coffee and a stable water activity. This creates a very smooth and clean cup quality and ensures the longevity of the coffee throughout the year.

Gebeyehu's farms are best described as Garden style farming, interweaving coffee trees with food crops such as Enset and Tarro, which is the norm in the Gedeo Zone due to its high population. Therefore it is important to be Active Organic, fertilizing with Organic compost in the off season and carefully pruning trees to make most of the active nutrients. Gebeyehu Qanq has always farmed using traditional methods such as composting organically and never using pesticides or chemical fertilisers. He selects successful local varieties from his best trees which mutate from the basic 3 varieties of the region; Kurume, Dega and Walichu, as well as the Jimma varieties 74110 & 74112.

PROCESSING

The coffee is hand-picked and brought straight to the drying beds in the afternoon. Both sinking the cherry into water and manual hand sorting is used to sort out under ripe, over ripe and insect damaged cherries, leaving only well-ripen red cherries on the raised drying beds. The coffee is covered overnight and in case of rain and to avoid re-humidification. The coffee is also covered during the midday when the weather is too hot, to ensure a smooth consistent drying of the cherry.

A total of 11 kilos of red cherry per square meter is distributed onto the drying beds. To maintain uniform drying among beans, the coffee cherry is turned around on the bed manually six times per day. From the 15th day of drying, the trend of the moisture loss is monitored daily to ensure that the coffee parchment is taken off the drying beds when the moisture level is perfect, between 9.5% and 10.5%.

Due to the shade drying of his coffees this year, Gebeyehu Qanq finished drying his coffee after a considerably long 28 days.

OUMER BATI

CUP SCORE: 86 POINTS
BLACK CURRANT. FRESH FIG. GENEROUS BODY WITH RAW SUGAR SWEETNESS

PRODUCER: OUMER BATI		ETHIOPIA 6°30'26"N 39°28'30"E	LOT ID: 0013
REGION: BULLUK KEBELE IN HARENA BULLUK WOREDA - BALE MOUNTAINS			
ELEVATION: 2010 M.A.S.L	VARIETIES: BALE FOREST HEIRLOOM & SOME JARC VARIETIES	LOT SIZE: 12 BY 60KG BAGS	
FARM SIZE: 8.07 HECTARE	CERTIFICATION: SINGLE FARMER SEMI-FOREST BIOSPHERE	PROCESS: NATURAL DRIED (ON RAISED BEDS FOR 30 DAYS)	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
OUMER BATI (5th from left) WITH FAMILY AND WORKERS



THE FARMER

Oumer Bati's farm is located high up inside the Bale Mountains on the East side the Hareenna Forest. It is therefore very remote and takes multiple days to visit but the payoff is just beautiful. Also referred to as Haji, a title of respect, Oumer and his family produce their own coffee in a region that has seen little to no attention from the specialty coffee community. After 3 years in the region we are happy to present our first single farmer specialty coffee lot from Bale Mountains!

FARMING

Oumar Bati and his family run two farms both in the Bulluk Kebele. The larger of the two is 6 hectares and is where the coffee is collected for drying, the other is 2 hectares and deeper into the mountains. At the main farm there is both a small amount of garden coffee surrounding the drying beds and a larger amount of semi-forest style coffee grown throughout. This farm is more traditional with some organic composting and regular pruning. The smaller 2 hectare farm is further into the forest and more into the local forest biosphere relying primarily on passive organic processes.

Whilst the farm is not yet certified, all farming practices are organic and free from pesticides and chemical fertilisers. There is a strong movement behind this in the area, the Bale Mountains has a rich history of organic farming amongst its people and it is now being supported by many agronomists in the region to maintain its biodiversity. There are some JARC varieties in the region but it still relies heavily on its indigenous varieties harvested in the Bale Mountains for centuries. This is what creates such an interesting terrior, many of the ancient local varieties are re-planted into the new coffee farms giving an intense floral cup.

PROCESSING

The coffee is hand-picked and brought straight to the drying beds every day of the harvest. Manual hand sorting is used to sort out under ripe, over ripe and insect damaged cherries, leaving only well-ripen red cherries on the raised drying beds. The coffee is covered overnight and in case of rain and to avoid re-humidification. If the weather turns bad the cherry will be put back into dry storage to completely avoid any water getting into the cherries.

The coffee cherries are placed onto the drying beds ensuring that they are spread out at an even 2-3cm thick. The coffee cherry is turned around on the bed manually six times per day to ensure a smooth consistent drying of the cherry. As the cherries start to become dry to the touch, about 20-26 days on average, the coffee will be tested for moisture. When it reaches 10% moisture it will be stored into the dry storage and then de-hulled just before shipping to maintain its moisture content.

Due to the weather conditions this year, this last lot of Oumer Bati finished drying after a very long 30 days.

ABDURAHMAN KULE

CUP SCORE: 85 POINTS
BERRY JAM. PRUNE AND FIG. CARAMEL SWEETNESS AND FULL BODIED

PRODUCER: ABDURAMAN KULE, HEAD OF THE GUTTITI COOPERATIVE		ETHIOPIA 6°24'24"N 39°35'04"E	LOT ID: 0012
REGION: ANGETU KEBELE IN HARENA BULLUK WOREDA - BALE MOUNTAINS			
ELEVATION: 1577 M.A.S.L	VARIETIES: BALE FOREST HEIRLOOM & SOME JARC VARIETIES	LOT SIZE: 70 BY 60KG BAGS	
FARM SIZE: 8.43 HECTARE	CERTIFICATION: SEMI-FOREST & WILD FOREST BIOSPHERE	PROCESS: NATURAL DRIED <small>(ON RAISED BEDS FOR 16-20 DAYS)</small>	
HARVEST: NOVEMBER – JANUARY 2021			

BELOW:
ABDURAMAN KULE (left) WITH THE GUTTITI COOPERATIVE



THE FARMERS

Abduraman Kule is the head of the Guttiti Cooperative situated in the village of Angetu. We met Abduraman 3 years ago when we first visited the Bale Mountains, and then re-visited his cooperative to host the first Bale Mountains Cup, which inspired us to keep returning to source specialty single farmer lots. Abduraman was very generous with his time and has since invested in brand new storage facilities to maintain the quality of his specialty prepared coffee.

FARMING

Abduraman Kule is a respected elder of the community and a leader of coffee knowledge in the region. He works closely with agronomists in the region to better educate his cooperative and others on the best methods of active organic garden farming and passive organic wild forest maintenance. The Guttiti Cooperative is the host of the annual Bale Mountain Cup where farmers from all cooperatives can taste their coffee side by side and discuss the quality. Abduraman also provides equipment such as moisture meters to farmers and tips on better drying of the coffee cherries.

Whilst the farm is not yet certified, all farming practices are organic and free from pesticides and chemical fertilisers. There is a strong movement behind this in the area, the Bale Mountains has a rich history of organic farming amongst its people and it is now being supported by many agronomists in the region to maintain its biodiversity. There are some JARC varieties in the region but it still relies heavily on its indigenous varieties harvested in the Bale Mountains for centuries. This is what makes it such an interesting territory, many of the ancient local varieties are re-planted into the new coffee farms giving an often intense floral cup.

PROCESSING

The coffee is hand-picked and brought straight to the drying beds every day of the harvest. Manual hand sorting is used to sort out under ripe, overripe and insect damaged cherries, leaving only well-ripened cherries on the raised drying beds. The coffee is covered overnight and in case of rain and to avoid re-humidification. If the weather turns bad the cherry will be put back into dry storage to completely avoid any water getting into the cherries.

The coffee cherries are placed onto the drying beds ensuring that they are spread out an even 2-3cm thick. The coffee cherry is turned around on the bed manually six times per day to ensure a smooth consistent drying of the cherry. As the cherries start to become dry to the touch, about 14-20 days on average, the coffee will be tested for moisture. When it reaches 10% moisture it will be stored into the dry storage and then de-hulled just before shipping to maintain its moisture content.

Due to the lower altitude and dry weather conditions Abduraman Kule dried his coffee between 16-20 days.



CLIMA°

ANTOINE NÉTIEN

PRÉSIDENT DIRECTEUR
ANTOINE@CLIMACOFFEE.COM
0033 67 816 6813

JUSTIN MILES

PURCHASING DIRECTOR
JUSTIN@CLIMACOFFEE.COM
0049 17 547 12346

AMELIE DUVAUCHELLE

SALES MANAGER
GREEN@CLIMACOFFEE.COM
0033 975 77 65 97

91 RUE LECOURBE / 75015 PARIS
WWW.CLIMACOFFEE.COM

THANK YOU !