



AMG Gedeb GR2 Washed

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HISTORY

Abera and his family started coffee farm in 1998 in Guji Zone Elaferda Woreda as red coffee suppliers for coffee washing stations, but he couldn't get enough money to support his family. For that reason, he decided to travel to Debub region, Gedeo zone, Gedeb Woreda in 2016.

After struggling, the family became the owners of a total of 28H coffee farm (14.50 H in Gedeb Woreda and 13H around Guji zone). Beside family business, his son Habtamu Abera works as red cherry coffee supplier for washing stations for the past 4 years and now he has his own coffee washing site around his family farm. So the family uses Habtamus' washing station to wash coffee for AMG. They also work together with Halo Beriti cooperative in the issue of coffee harvesting, preparation, and farm management. Their farm is also included in AMG's organic certificate, RFA program.


PRODUCER

Habtamu Abera, Tsehaynesh Kefiyalew, Abera Hailemariyam

LOCATION



 COUNTRY
ETHIOPIA

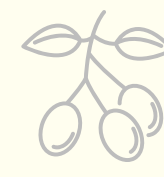
 ALTITUDE
1650-2200 MASL

 REGION
**GEDEO ZONE, HALO HARTUME, YIRGACHEFFEE
GEDEB WOREDA**

VARIETY



74110



74158

TECHNICAL



HARVEST
NOV-DEC



PROCESSING METHOD
**WASHED WITH 36-40 HOURS OF INITIAL
FERMENTATION AND DRIED ON A RAISED BED**



CHARACTERISTICS
**AROMA OF GOLDEN RAISIN, TART ACIDITY. FLAVORS OF HONEY
AND RASPBERRY, LIGHT BODY, TEA-LIKE AFTERTASTE.**

