



# Yirgacheffe Banko Gotiti Gr 1 96 Hours Anaerobic

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## HISTORY

Banko Gotiti is located in Eastern Gedeb. Producing some of the best Ethiopian coffee. Gotiti Station receives cherries from high-altitude farms in Eastern Gedeb. It possesses about 88 African Drying Beds and the majority is used for washed coffee.

Most of the varieties found in Eastern Gedeb are indigenous Heirlooms. They adapt better to the environment and seem to give higher quality yields and coffees with the known Yirgacheffe flavours. About 10-20 thousand kilograms of cherries arrive each day from each sub-district.

## PRODUCERS


250+ SMALLHOLDERS

## LOCATION



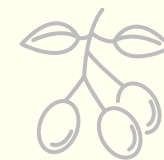
 COUNTRY  
ETHIOPIA

 REGION  
YIRGACHEFFE  
SNNPR

 ALTITUDE  
2,050-2,250 MASL

SUB-REGION  
BANKO GOTITI, GEDEB

## VARIETY



HEIRLOOM

## TECHNICAL



PROCESSING METHOD  
WASHED AFTER 96 HOURS  
ANAEROBIC



HARVEST  
NOV-FEB



CHARACTERISTICS  
DRY FRUIT, FLORAL AND SWEET. MILD ACIDTY, SLICK AND ROUNDED BODY.

