

ETHIOPIA GERA

Velvety, rose, rum and toffee.

PRODUCER Small Producers of Gera

REGION Chirra, Gera, Jimma, Oromia

MILL Faysel and Nazif Washing Station

VARIETY Mixed Heirloom

PROCESS Fully Washed

ALTITUDE 1960-2050m

The *Faysel and Nazif Washing Station* serves 750 small producers in the Gera region by receiving their coffee cherry and processing it in a controlled way. The coffee is depulped and fermented underwater for 24-36 hours then washed and laid on shaded, raised beds to dry. Drying takes 10-12 days depending on weather conditions.



SMALL PRODUCERS OF GERA

This coffee from the small producers of the Gera district illustrates the changes in traceability of Ethiopian coffees that were initiated in 2017. Co-operatively owned washing stations like the *Faysel and Nazif Washing Station* are now able to export coffee directly allowing for separation of top quality coffee lots like this one. This greater traceability allows import partners and roasters to buy more directly from the same washing stations year on year opening up the potential for more direct partnerships and more special coffee lots.

#clarksoncoffee

