Ethiopian Yirgachefe Halu Beriti

Village: Beriti
Nearest city/town/village: 22 kms from Gedeb town
Washing station: Halu Beriti
Altitude: 2200-2300 meters above sea level
Soil Type: Red brown, well drainage fertile clay
Rainfall: 1780-2100mm
Temperature ranges: 22 - 26 degree centigrade
Soil Depth: above 1.5 meter
Water source: Spring water
Pick season: From December to end of January
Variety: Heirloom Yirgacheffe varietal
Process: Washed
Aroma: Tea, Jasmin, tomato
Acidity: Medium
Flavour notes: Nectarine, Tomato
Body: Medium

Halu Beriti Washing Station was established in 2014 and serves 750 smallholder producers, who deliver their coffee in cherry form. Natural lots are dried on raised beds for 8–15 days when the weather is sunny or 15–20 days when it is cloudy.

Coffees in Ethiopia are typically traceable to the washing station level, where smallholder farmers—many of whom own less than 1/2 hectare of land, and as little as 1/8 hectare on average—deliver cherry by weight to receive payment at a market rate. The coffee is sorted and processed into lots without retaining information about whose coffee harvest is in which bag or which lot.

Yirgacheffe

Yirgacheffe is part of the Sidamo region in southern Ethiopia, but its sometimes exquisite washed coffees are so well-known that is has been sub-divided into its own micro-region, which has been trademarked by the Ethiopian government. This steep, green area is both fertile and high – much of the coffee grows at 2,000 metres and above.

At first glance Yirgacheffe's hills look thickly forested, but in fact it is a heavily populated region and the hills are dotted with many dwellings and villages' growing 'Garden Coffee'. There are approximately 26 cooperatives in the region, representing some 43,794 farmers and around 62,004 hectares of garden coffee. The production is predominantly washed, although a smaller amount of sundried coffees also come out of Yirgacheffe.