

# Bekele Belachew



February Release

**Bense, Sidama, Ethiopia**

*Raspberry // Lemon Curd // Peach Tea*

Another hit for all you natural lovers out there – a traditional Sidama Natural from Bekele Belachew in Sagara Village. As soon as you grind this coffee, your olfactory senses will connect you with the first time you had a coffee with this specific berry forward aroma – bringing you back to that moment when you first realized “WOW” this isn’t my parent’s coffee.

**Producer:** Bekele Belachew  
**Altitude:** 1950-2000 m  
**Process:** Natural  
**Cultivar:** JARC 74110,74112 &  
Heirloom  
**Use:** Filter

With the changes to export laws in Ethiopia, small producers are now able to market their coffee directly. It still presents many challenges, and few have access to the capital to make it happen. Bekele Belachew along with other farmers in this group have between 3 and 12 hectares and all have their own export licenses; however, this year they have assigned Buriso Amaje as their group leader. He coordinated the milling and export of the coffee alongside our partners Falcon Coffees in Addis Ababa Ethiopia.

Bekele Belachew is the owner of 6 hectares of coffee in the Sagara village in the Bensa district of Sidama. Bekele and his six children and wife are the sole workers on the farm working together from harvest to drying. They create their own fertilizer using a mixture compost and manure and have started the regionally uncommon practice of pruning their trees. The coffee is grown under the shade of native forest.



*Merit*