

**DARK WOODS  
RESERVE  
NOVEMBER 2022**

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**DARK WOODS  
COFFEE**

**YEMEN  
FAWAZ ALI WAHAB  
MOKHA HARAZ**

Wadi Masar, West Haraz

**PRODUCER:**  
Fawaz Ali Wahab

**EXPORTER:**  
“Mokha not Mocha”  
Abdulrahman Hayel Saeed

**ALTITUDE:**  
2200m

**VARIETY:**  
Typica & Dawairy Arabica

**PROCESS:**  
**Natural** Sun-dried

**ROAST LEVEL:**  
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**BEST SUITED TO:**  
Espresso & Soft Brew

**FLAVOUR:**  
Flavours of ripe stone fruits,  
chocolate and red grape. A  
bright and lasting finish.

**SEASON:** 2022



*With our second season buying coffee from Fawaz Ali, we agreed to pre-finance the coffee cherries and show our dedication and commitment to the harvest and quality that Fawaz produces. We see this relationship as key to our Yemeni sourcing, and his coffees are very much our “house” Mokha coffee.*

### **Fawaz Ali Wahab & “Mokha not Mocha”**

For our classic Yemeni Mokha coffees, we work directly with Abdulrahman Hayel Saeed and his “Mokha not Mocha” operation; a relationship that begun in 2019 under the Sabcomeed name. Their primary aims are to promote and market the quality of Yemeni specialty coffee, to develop relationships between small coffee producers - within the distinct coffee growing regions - and roasters, to invest in processing and drying facilities, and to increase the income to these producers and communities.

Yemen is one of the most historical of all coffee producing origins, and has the advantage of very high, rugged altitudes, and heritage arabica varieties. Many of the coffees are sun-dried naturals, delivering fruity, chocolaty, full-bodied profiles. Haraz is traditionally one of the most famous sources of Yemeni coffee, producing “Mokha Haraz”, and being a mountainous region, with a particularly high altitude, between Sana’a and Al-Hudaydah.

This particular micro-lot from Fawaz Ali Wahab won a 2 Star Great Taste Award in the espresso category in 2022, and we’re all really proud of this partnership and achievement. The ripe coffee cherries were sun-dried on raised beds, with the support of the Mokha not Mocha team.

Incredibly, it then followed this achievement in November 2022 by winning a DeliciouslyYorkshire Taste Award for “Best Hot Beverage” at a star studded awards ceremony. We’re privileged to work with this coffee.



**Abdulraham Hayel  
Saeed:**

“Impacting communities on the farm level is core to our philosophy and sourcing operation in Yemen. By sharing knowledge of specialty practices in harvesting and processing we encourage farmers to realize the added value throughout the different stages of production. Our aim is to encourage these communities to grow more coffee and plant more coffee seeds for the future while being aware of the return on their investment. Even though our capabilities are limited, we take on all costs of production and farmers receive payments daily/weekly per kg of cherries. Farmers are able to learn about harvesting ripe coffee cherries and learn about processing techniques as we become an integral part of their community during the harvest season. We believe in value gained across the supply chain and not price paid.”

**Fawaz Ali Wahab**

“Fawaz Ali Wahab, is from the House of Qanas in the village of Masar, West Haraz. Upon completing his high school degree in the village’s public school, he started working full time at his father’s farm. After his father had retired, he assumed leadership of the day-to-day operations and continues to oversee around 700 coffee trees with his siblings. This year, Fawaz decided to buy a small land and plant 200 coffee seedlings from the Dawairy variety. He currently supports a family of 6 with two boys and four girls.”

**Masar Village (Wadi Masar)**

‘The altitude of Masar village is between 2000 – 2200 meters with about 27 coffee farms varying in size and about 15300 coffee trees which are yielding, 2300 which have been planted three years ago, and 2000 new coffee seedlings planted this year. The distance from Sana’a to Masar village is a total of 69 miles (64 miles of incline concrete roads, 4 miles rugged stone, and 1 mile on foot). There are a total of around 400 families comprised of five tribes. A significant amount of these farmers worked in the public sector in Sana’a and left the city almost 7 years ago due to the political and economic circumstances. Today, these farmers are working fulltime on their coffee farms and many continue to realize the value in specialty coffee in providing a sustainable income.

The two largest coffee producing regions in Yemen are Haraz and Al – Hayma located within the Sana’a governorate. The altitude of these regions ranges from 2000 to 2450 meters. The average temperature in Haraz is between 6 °C to 16 °C while Al - Hayma has the largest temperature gap that varies from - 2 °C to 28 °C. The average estimated rainfall in both regions is around 500 mm with rare occasions reaching up to 1000 mm.

There are five major families or tribes: House of Qanas, House of Awmas, House of Shamlan, Husn, and Masar Sanif.”

