Exclusive reserve from Terra Coffee ETHIOPIA ANDERACHA

of Africa

Dawi Coffees comes from a family farm in south western part of Ethiopia, specifically in the village of Anderacha where the rolling hills and valleys are covered with indigenous forests and crystal clear rivers. Its coffees are produced in the Sheka Forest, a UNESCO Biosphere Reserve. Shade grown and bird friendly, they are refined, of unique flavor and offer good body.

The adaptation of coffee in high land and the discovery of Geisha in south western Ethiopia near Anderacha brought forward a few influential investor's to invest in the coffee region.

One intriguing feature of these coffees is their uniformity. Excellent harvesting and sorting protocols contribute to these qualities. The Plantation exclusively employs hand picking of ripened cherries insuring that only the finest beans make it to the customer. It is also equipped with a modern processing facility located on site ensuring that the fresh cherries are processed to the highest standards and in environmentally friendly conditions.

	WASHED GRADE 1	NATURAL GRADE 2
REGION:	ANDERACHA	ANDERACHA
ALTITUDE:	1700-2000 METERS	1700-2000 METERS
CULTIVAR:	74110, 74140	74110, 74140
PROCESSING:	WASHED	NATURAL
SCREEN SIZE:	14	14
SOIL:	CLAY LOAM	CLAY LOAM
CERTIFICATION(S):	UTZ, HUMANITERRA	UTZ, HUMANITERRA







Exclusive reserve from Terra Coffee

ETHIOPIA KAFFA ANDERACHA HONEY PREP. GR.1

Different processes: Yellow (gold), Red and Black honey

During the honey process, as the coffee is drying, the mucilage on the outside of the beans oxidizes and darkens in color. Beginning a golden yellow color, coffee which is stopped at this point is referred to as yellow honey process coffee. Allowing the coffee to continue fermenting, the mucilage further oxidizes to a red and finally a black color. The more fruit is left on the bean the darker the color as well. Black honey processed coffee can also have more fruit left on the bean during the drying process than yellow honey coffee.

As the coffee beans dry, yellow honey process coffee is turned often to encourage drying. The red and black are turned less often. It is the length of that drying process with the mucilage which allows the coffees to develop more or less fruity flavors.

HONEY PREPARATION

Honey preparation is what contributes to a coffee's **all-natural sweet taste.** This practice consists of depulping and washing the coffee, but carefully leaving it to dry with a layer of mucilage around the beans. This technique preserves the coffee's natural sugars.

Different honey processes

The darker the honey, the more work is involved. Black honey processed coffees require constant monitoring to avoid over-fermentation and or mold developing.

The darker honeys red and black should be more potent – full heavy therefore great in espressos. Yellow processed coffees are more delicate and will give better results in filter infusion.





One intriguing feature of the Anderacha Village coffee is its uniformity. We rarely encounter such consistency in bean shape, screen size and evenness in roasting. No doubt, excellent harvesting and sorting protocols contribute to these qualities. What we find in the Anderacha Village coffee is a uniformity that resembles more singular genetic variety.

ABOUT THOSE COFFEE

Those coffee are harvested in the Sheka Forest (a UNESCO designated Biosphere Reserve) in a shade grown and bird friendly environment. The Estate covers a total of 276 hectares of which 237 hectares is under coffee plantation. In an effort to maintain the local ecology and biodiversity, the Plantation has left 39 hectares under forest and as buffer zone from flowing rivers while the remaining 8 hectares has been set aside for infrastructure. Anderacha Village coffee only began being introduced to the world stage within the past few years. The adaptation of coffee in high land and the discovery of Gesha in south western Ethiopia near Anderacha turned a few influential investor's to invest in coffee sector in this region. From this, many higher end coffees from these areas became recognized by farm (like Gesha villege, Gemadro, Duyina).

ADDITIONAL INFORMATION

Year of Establishment: 2011, First Harvest 2015.

Location: The Estate is located at 630KM to South Western Ethiopia in Sheka zone, Anderacha Village, adjacent to Gemadro coffee plantation. The rolling hills and valleys are covered with indigenous forests and are overflowing with crystal clear rivers.

Rainfall: The area is blessed with 1900 mm of annual rainfall distributed over nine to ten months. This eliminates the risk of moisture stress and the land layout insures sufficient drainage.

Temperature: Ranges from 15°C (minimum) to 28°C (maximum). The area is frost free throughout the year.

Altitude and Soil: The Plantation is located in a high altitude area ranging from 1700m to 2000m. The high altitude in conjunction with the deep red, well drained and clay loam fertile soil, ensures premium high quality coffee and productivity.

Processing: The Plantation exclusively employs hand picking of ripened cherries insuring that only the finest beans are harvested. It is also equipped with a modern processing facility located on site ensuring that the fresh cherries are processed to the highest standards and in an environmentally friendly condition. Then milling, further cleaning, sorting and grading takes place in Addis Ababa.

Environmental Consciousness Crystal Clear Water: In addition to soil conservation the rivers and streams are kept pollution free.

Recycle and Reuse: The effluents from the washing stations are recycled while the pulp and husks are used as compost and fuel for artificial driers respectively.

Indigenous forests: The forests are kept intact covering the hills and gorges. The coffee trees are also grown under indigenous trees such as Wanza. Albizzia, Acacia and Ficus. This helps to maintain the bio-diversity and to prevent land degradation.

COFFEE CHARACTERISTICS

REGION:	ANDERACHA
ALTITUDE:	1700-2000 METERS
CULTIVAR:	74110,74140
PROCESSING:	HONEY WASHED
SCREEN SIZE:	14-15
SOIL:	CLAY LOAM
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE





Exclusive reserve from Terra Coffee

ETHIOPIA KAFFA ANDERACHA NATURAL GR4

CUP PROFILE

This naturel processed coffee offers an intense and fruity cup.

ABOUT THIS COFFEE

This coffee is harvested in the Sheka Forest (a UNESCO designated Biosphere Reserve) in a shade grown and bird friendly environment. The Estate covers a total of 276 hectares of which 237 hectares is under coffee plantation. In an effort to maintain the local ecology and biodiversity, the Plantation has left 39 hectares under forest and as buffer zone from flowing rivers while the remaining 8 hectares has been set aside for infrastructure.

NATURAL PROCESS

This coffee is processed using the natural method. The ripe cherries are first harvested by hand and then immediately spread out on drying beds to be gently sun-dried for approximately a months' time. The fruit surrounding the beans ferments which gives the coffee its intense profile with fruity notes.





ADDITIONAL INFORMATION

Harvesting: From September to December

Location: The Estate is located in the Sheka zone, Anderacha

Village in Ethiopia.

Rainfall: 1900 mm of annual rainfall distributed over 9 to 10

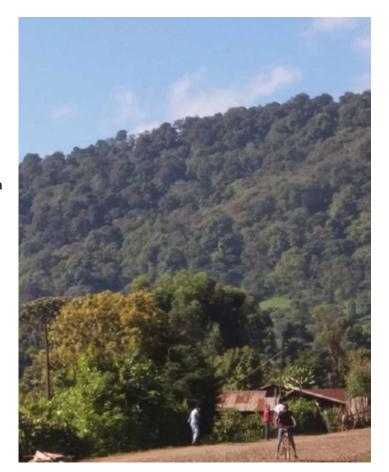
months.

Temperature: Ranges from 15°C (minimum) to 28°C (maximum).

Altitude and Soil: The Plantation is located in a high altitude area ranging from 1700m to 2000m where the soil is deep red, well drained and clay loam fertile.

Processing: The Plantation is equipped with a processing facility located on site ensuring that the fresh cherries are processed to the highest standards. Then milling, further cleaning, sorting and grading takes place in Addis Ababa.

Recyclage: The effluents from the washing stations are recycled while the pulp and husks are used as compost and fuel for artificial driers.



COFFEE CHARACTERISTICS

REGION: ANDERACHA

ALTITUDE: 1700-2000 METERS

CULTIVAR: 74110,74140

PROCESSING: NATURAL SUN DRYIED

SCREEN SIZE: 14-15

SOIL: CLAY LOAM

CERTIFICATION(S): HUMANITERRA, RAINFOREST ALLIANCE





Exclusive reserve from Terra Coffee ETHIOPIA GUJI HANGADI GR.2

Located in the southern part of Sidamo the people of Guji have a long tradition of coffee cultivation. Guji is one of the zones of the Oromia region named after a tribe of the Oromo people.

In Oromo tradition, the color green symbolizes fertility through which their supreme God Waqa manifests himself. As the legend goes, Waqa once punished one of his loyal men with death. The next morning, Waqa visited the burial place and tears dropped from his eyes. A plant emerged from the soil that was watered by Waqa's tears. A coffee plant. It is believed that all other plants are watered by rain, but coffee plants are watered with tears of God.

Hence, coffee has a very special meaning in Oromo culture which is why so many farmers make a living producing it.

These ethically-sourced green coffee beans from Arfasa Trading were produced and harvested by several coffee farmers from the Shakiso district of Guji.

They use a Sustainable Harvest approach, helping to ensure farm-level economic stability and traceability of quality. At each step from farmer to consumer, they prioritize sustainable agriculture and social responsibility, so each cup of coffee is of the highest ethical standards.

Arfasa's training center and support community-based organizations focus on two main objectives:

- Improving coffee quality
- Improving the livelihoods of all farmers involved



COFFEE CHARACTERISTICS

REGION:

ALTITUDE:
900-1100 METERS

CULTIVAR:
HEIRLOOM

PROCESSING:
WASHED

SCREEN SIZE:
14+

SOIL:
RED BROWN FERTILE SOIL

CERTIFICATION(S):
HUMANITERRA, RAINFOREST ALLIANCE, ORGANIC



Cup profile: Guji is quite distinct from Yirgacheffe and Sidamo coffees. Its cup offers exquisite floral and tea notes, with hints of rose and creamy texture, leaving a lingering finish. A must try for coffee connoisseurs.



Exclusive reserve from Terra Contee

ETHIOPIA SIDAMO GRADE 2

ATTICA

Alongside Harrar and Yirgacheffe, Sidamo holds a Designation of Origin distinction as one of the three trademarked coffee growing regions of Ethiopia. That's unsurprising when you consider the high altitudes of 1,550 to 2,200 meters above sea level, plentiful rainfall and fertile soil that makes the coffee grown in this region so remarkable.

The strength of Sidamo lies in the variety it offers which often results in a profound complexity of taste. The farmers grow their coffees on small land parcels in the Shefina highlands resulting in unique combinations of mixed heirloom. With extreme elevations, climate and soil conditions, coffee plants take longer to grow and therefore have more time to absorb nutrients, developing more distinct and robust flavors.



COFFEE CHARACTERISTICS

REGION:	SIDAMO	
ALTITUDE:	1890-2010 METERS	
CULTIVAR:	HEIRLOOM	
PROCESSING:	WASHED	
SCREEN SIZE:	14+	
SOIL:	RED BROWN FERTILE SOIL	
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE, ORGANIC	



Cup profile: Packed with flavor and complexity, this cup is full-bodied with a low acidity, floral aroma, and a sweet and soft finish.



DISCOVER OUR KENYA ESTATE AA

of Africa

About the plantation

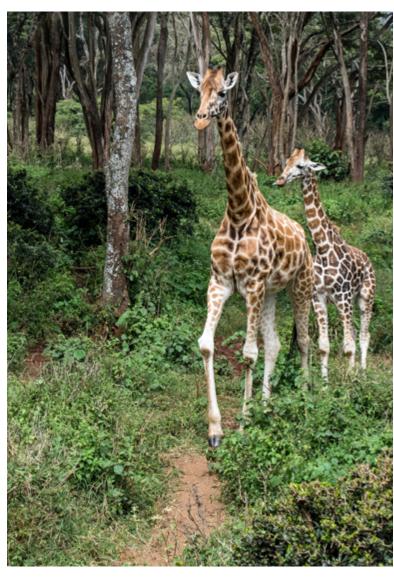
Kenya MapMtaro Estate is located in the Thika district in the fertile highlands of Central Kenya, some 40 kilometers north of Nairobi. The estate is named after the hand-dug trench—or 'Mtaro' in Kiswahili—that supplies the farm with water.

The farm employs around 300 workers and has a commendable social welfare programme in place. All workers and their families are supplied with clean drinking water and have free access to a health clinic on the estate, with more specialized treatment at the state hospital paid for by the farm if necessary. All permanent workers are provided with a two room house and the upkeep of the buildings is paid for by the estate. No children under the age of 18 are allowed to work on the farm, and there is a committee in place to make sure that workers' children attend school. The farm management has pledged to protect workers' rights, encouraging communication between workers, union representatives and managers, and has also established a women's welfare committee.

The harvest

There are two main harvest periods on Mtaro – from April to September and from October to December, with an average yield of around 260 metric tonnes. The coffee cherries are hand-picked, fully washed and dried in the sun when possible.





Environmental measures

The estate has also taken a number of steps to limit its environmental impact. The use of agro-chemicals is kept to a minimum and carefully documented; cherries are dried in the sun whenever possible in order to minimize electricity usage; waste water from the washing process is filtered naturally though a series of filter beds; and, the pulp from coffee cherries is composted and recycled as fertilizer. The estate has also implemented a reforestation program and strict soil management practices, such as the use of cover-crops to protect against erosion.

COFFEE CHARACTERISTICS

REGION:

JUJA, THIKA

1 600 METERS

CULTIVAR:

SL28

PROCESSING:

WASHED

SCREEN SIZE:

17 - 18

VOLCANIC

CERTIFICATION(S): HUMANITERRA

SOIL:





Cup profile: The aroma of the Kenya Mtaro Estate is soft and mellow, but sweet and fragrant. Cocoa and grapes are plentiful, while sweet sugars and stone fruits bring up the back end. This coffee explodes onto the palate right out of the gates. Immediately, within the first few sips, big time flavors of toffee, roasted almonds, and cinnamon burst onto the scene; it doesn't end there, though, no sir—there is a tart and zesty lemon acidity that is already swirling around my palate, washing everything clean and leaving behind a sparkly fresh feeling; not to mention the lush cranberry juiciness. As it cools off, this coffee erupts into a fruity, lively tropicalia. Absolutely beautiful notes of fleshy mango, guava, kiwi, strawberry, and peach spill all over the palate while that lemon acidity dominates the foreground, particularly at room temperature. Medium body; silky mouthfeel; lemon acidity; clean finish.

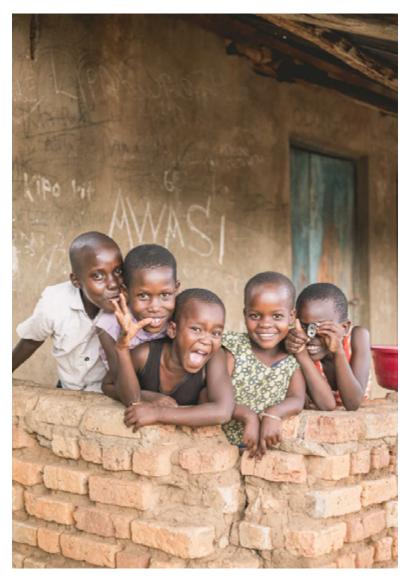
TANZANIA AAAA AArica

Tanzania is best known for its Peaberry coffees, but this AA from Shiviwaka Co-Op in Tanzania is one of the finest African coffees we've cupped this year. Established to empower smallholder farmers to get their offers to market, Shiviwaka has been a force for positive change for Tanzania's coffee growers, their families and communities, and the environment.

Shiviwaka Co-op

An umbrella organization representing the interests of more than 8,500 coffee farmers in Mbeya, Mbozi, lleje and Rungwe District Councils of Tanzania. In 2009 it got registered as a farmer owned Non-Governmental-Organization under the 2002 NGO Act and in 2014 it was also given a status of a company limited by guarantee and not having a share capital.

The organization assists member farmers in optimizing the marketing of their coffee, to inform them about price fluctuations and quality requirements as well as to establish and maintain contacts with potential overseas buyers. The organization's core objectives aims at building local capacity and bringing about agricultural development in coffee and other crops production and good animal husbandry to the community by the mobilization of their economic, social and professional powers and thereby reducing poverty through broad participation.





Our Tanzanian coffee is grown on the famous slopes of Mount Kilimanjaro, a dormant volcano known as the highest mountain in Africa.

This majestic place is also home to some of Kenya's most remarkable coffees. Coffee production is the livelihood for 5-6% of the Tanzanian population and the second largest agricultural export after tobacco.



REGION: KILIMANJARO ALTITUDE: 1 700 METERS CULTIVAR: KENT, BOURBON PROCESSING: WASHED

17 - 18

VOLCANIC

HUMANITERRA

COFFEE CHARACTERISTICS

SCREEN SIZE:

CERTIFICATION(S):

SOIL:



Cup profile: This washed coffee is a great Tanzania, plain and simple. The nose is sweet vanilla and coconut, with a Honeydew melon note. That sweetness continues on the palate, where the vanilla is joined by rich chocolate and melted butter. The acidity is crisp and citrus-driven, and the body delicate and silky. It will remind you of a great Kenya AA – but we haven't cupped any Kenya this good in a long time.

