

YIRGACHEFFE ORGANIC CHELBESA G2 NATURAL

ETHIOPIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Chelbesa kebele,
Yirgacheffe, SNNPR,
Ethiopia

PRODUCER

Chelbesa wet mill

PROCESSING

Natural

HARVEST SCHEDULE

November - January

VARIETY

Wolisho, Dega

ALTITUDE (MASL)

1950 - 2200

Coffee Background

The Chelbesa kebele (village) is a renowned producing area in Yirgacheffe in the Gedeo Zone of Ethiopia's Southern Nations, Nationalities, and Peoples' Region (SNNPR). Here, shade-grown coffee thrives under a dense, layered, semi-forest canopy. The Chelbesa wet mill was established in 2019 with the goal of sourcing fresh coffee cherries from hundreds of nearby smallholders. Over 760 producers contributed to this Grade 2 natural processed coffee.

Considered by many to be the birthplace of coffee, Yirgacheffe needs little introduction. Ancient landrace varieties dominate the smallholder coffee gardens that are often organic by default, tended by farmers who intercrop food crops to maximize the potential of this region's fertile soil.

In the natural process, only the ripest coffee cherries are harvested. The entire procedure requires thorough planning because drying naturals is a slow process that can take up to four weeks. Coffee cherries are dried whole, without removing any of the fruit. During this stage, the coffee is turned regularly to increase airflow, support even drying, and prevent spoilage. After the cherries have been dried, the seeds (or coffee beans) are removed from the fruit and prepared for export.

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