

ORGANIC YIRGACHEFFE CHELCHELE G2 NATURAL

ETHIOPIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Chelchele district,
Yirgacheffe, SNNPR,
Ethiopia

PRODUCER

Chelchele Washing
Station, Azeb Tadesse
Coffee Supply

PROCESSING

Natural

HARVEST SCHEDULE

November - January

VARIETY

Kurmue, Dago, Wolisho

ALTITUDE (MASL)

1900-2200

Coffee Background

Nestled in the heart of the Yirgacheffe region at altitudes ranging from 1900 - 2200 meters above sea level, the village of Chelchele is renowned for its exceptional quality and unique flavor profile. Here, coffee trees flourish under the shade of Enset, Albizia, Acacia, Militia, and Polyscias trees and thrive in the fertile, clay-rich soil. This new offering from Azeb Tadesse Coffee Supply was cultivated by smallholders and plantation farms using organic practices.

Post harvest, the coffee was processed using the Natural (dry) method at the Chelchele Coffee Station. Here, coffee cherries are meticulously hand-sorted to ensure only the ripest are selected. After sorting, the cherries are sun-dried on raised beds. This drying process takes between 12 to 15 days, depending on weather conditions, until the beans reach a moisture content of 10-12%.

In Ethiopia, coffee grading is based on both physical and cup qualities, including altitude, imperfections, and flavor. The grades range from 1 (highest) to 9 (lowest), with grades 1 and 2 classified as specialty coffee.

Genuine  origin

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