



Vournas Coffee Trading, Inc.

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Ethiopia Semalo Pride Gelana Washed



Our Ethiopia Semalo Pride Gelana comes from the majestic green valley of Torre, the village of Semalo, Gelana and the Semalo Pride Mill. Here in the deeply isolated Yirgacheffe countryside, the coffee farms are surrounded by acacia trees, bright green grass and tiny bonsai-like bushes. Small farm holders responsible for producing this Ethiopia Semalo Pride Gelana lot reside at the base of Lato Samalo Mountain, where they are producing producing two, local, high grade varietals called Karume and Tulenge at elevations of 6,069 - 6.889 feet to be processed at the nearby Semalo Pride mill and its workers. We have a small stock of this special prep (SP) GR2 Ethiopia Semalo Pride Gelana which cups nicely with a heavy acidity, creamy body and notes of sweet sugar and lemon-citrus. In only its fourth year in production, the Semalo Pride mill is already employing 200

people and several key permanent staff members who oversee daily operations. The mill is owned and operated by female producer, Firewoyne Tesfaye along with its sister mill, Reko Koba (also managed by Firewoyne Tesfaye). Semalo Pride utilizes fermentation tanks to remove low-density cherries or floaters before processing. They have also replaced their raised bamboo drying beds which are prone to mold, with newer ones constructed of a metal and plastic mesh. All of the mill's workers are trained in strict processing protocols. Growers are incentivized with premiums to produce high quality, ripe cherries, and the emphasis on quality has resulted in some outstanding special preparation lots. Thanks to great care on the part of the growers and the mill, this Ethiopia Semalo Pride Gelana is an outstanding example of a fine, washed and sun-dried Ethiopian green coffee. Zodi, the Operations Manager for the Ethiopia Semalo Pride Gelana mill, has worked in coffee processing his entire life, contributing to his team a rare and valuable understanding of the Ethiopian coffee process. Their accountant, Tesfaye oversees transport of the coffees and is responsible for the payment of every small farm producer who contributes cherries to the wash station. Engineer and mechanic Teriku is responsible for operating and maintaining the pulping machine, a critical role when it comes to the success of processing high quality coffees. The Ethiopia Semalo Pride Gelana pulping machine must be properly calibrated for different coffee types – if done improperly, it is very easy for coffee to become nipped, bruised and torn during pulping. Each lot of Ethiopia Semalo Pride Gelana coffee undergoes an initial fermentation that lasts 36-48 hours, with the water being refreshed twice daily after its initial fill. After the fermentation, 6-8 workers begin to agitate the parchment with wooden rakes using a uniform motion and flush it with fresh water, allowing for lower density parchment to be separated and dried, while the heavier density parchment will undergo a traditional “double wash” for an additional 12-24 hours as needed. Finished parchment is laid out on raised drying tables that are labeled per lot. Raised drying tables expose the parchment to valley winds to help aeration; they're covered at noon, overnight and also in the case of rainfall to protect from overly stressful or extreme conditions. Drying can take up to 7-10 days during which the parchment is constantly monitored and turned to painstakingly remove defects and maintain a uniform degree of moisture (between 10.5 - 11.5%). When ready the parchment is removed from the beds and kept at a storehouse until it is sold and shipped to the dry mill for final processing. The Gelana District is located in the Borena Zone which borders the SNNPR, Gedeo and Guji. Although technically classified as the Gelana Abaya District, it borders Kochere and lies within the larger coffee growing area known as Yirgacheffe. The Borena Zone is just one of many zones within the larger Oromia region, but in as early as 2005 it accounted for nearly 6% of Ethiopia's total coffee production. Today coffee production remains a major component of the Borena economy along with several gold mines that are located here.

Cupping Notes: Good acidity, creamy body, notes of honeydew and plum with hints of chamomile and lemon citrus.



Producer:	Firewoyne Tesfaye
District:	Gelana
Variety:	Karume, Tulenge (Gesha type)
Processing:	Washed & Sun Dried
Altitude:	6,069 - 6.889 ft (1850 - 2100m)
Coffee Grading:	1
Harvest:	November - January

