



Vournas Coffee Trading, Inc.

805-379-5252 [www.vournascoffee.com](http://www.vournascoffee.com)

## Ethiopia Harrar Abebe Natural



Our natural process Ethiopia Harrar Abebe is cooperatively grown by a group of small farm holders in Harrar, located in the East Highlands of Ethiopia where the climate is drier and warmer compared to Ethiopia's southern and western regions. The coffee is sorted by hand to separate less dense cherries and dried on raised beds for about 21 days. Final milling and export is done in Ethiopia's capital, Addis Ababa. This Ethiopia Harrar Abebe has a smoky, clove-like aroma, which is likewise reflected in the cup profile as a smoky/peaty element. The cup is winy and fruity with a pleasant earthy, wild quality, hints of blueberry and a medium body and medium acidity. Coffee production in Harrar has decreased over the past few years, but there are still a few suppliers here who continue to produce high quality Harrar coffee. In Harrar especially the traditional natural

or dry process method has long been a trusted cornerstone of coffee production. Dry processing refers to the practice in which the whole unpulped coffee cherry is left to raisin in the sun; this results in the renowned wild, fruit-forward and bodied style of many Ethiopian coffees. Dry/natural processing allows the juices and enzymes of the coffee cherry to transfer from the fruit's skin and pulp mucilage and be absorbed into the bean, where once roasted it imparts a wild and fruity quality. Creating natural process coffees like this Ethiopia Harrar Abebe (meaning "Flourishing Flower") involves the careful raking and rotation of harvested coffee cherries on raised, solar drying beds. Supervisors regularly aerate the cherries, turning them over and exposing each portion of the fruit to sunlight in order to help them uniformly dry (or raisin) onto the coffee bean inside. This process also drastically reduces the chance of possible spoiling. When observing a sample of dry process coffee, a subtle peppering of color is noticeable; this unmistakable variation to the coffee's hue is a result of the natural imperfection of the dry process technique. The peppering can become even more noticeable once the coffee has been roasted. The Harrar Region is located in the Eastern Highlands portion of Ethiopia's Oromia Zone. Geographically Harrar is the eastern-most growing region in the whole country. The capital city of Harrar goes by the same name (Harar). It is a walled city in East Hararghe with a lengthy history and a population of around 200,000. For centuries the city of Harar has remained a key trade route to all of Ethiopia. Today, it's located only 310 miles away from the modern capital of Ethiopia, Addis Ababa. The Oromia Zone is home to several of Ethiopia's best known coffee growing regions, including Guji, Limu, Harrar and (a portion) of Yirgacheffe. Unique to Yirgacheffe, it's location in south western Oromia crosses both Oromia and the SNNPR.

**Cupping Notes:** Smoky clove aroma. Wild raspberry jam with hints of blueberry. Good acidity and body.



Producer:	Small Farm Holders
District:	Harrar
Variety:	Heirloom
Processing:	Dry Process
Coffee Grading:	3
Harvest:	Oct - Feb

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