



Vournas Coffee Trading, Inc.

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Ethiopia Harrar Natural GR4



Our Ethiopia Harrar Natural GR4 is produced by 155 small farm holders, including 12 women of the Tutta Klanisa Cooperative. The farms are located at altitudes ranging from 4,900 ft to just under 6,900 and are of a nutrient rich loam soil type. Ethiopia, the birthplace of coffee is known throughout the world for its unmistakable, fruity-sweet cup profiles. The Tutta Klanisa Coop is part of a larger, farmer-owned cooperative union, the OCFCU (Oromia Coffee Farmers Cooperative Union), whose members are located throughout the greater Oromia region, and account for roughly 65 percent of all Ethiopia's coffee-producing farms. Established in 1999, The OCFCU began with just 34 small coop communities whose strategy was to empower small farm holders to directly export their coffee. Today OCFCU represents 200,000+ farming families and 217 farming cooperatives,

making it one of Ethiopia's largest producers by volume. Through the years, OCFCU has kept an exceptional reputation for the support of its members and the coffee-growing communities they represent. OCFCU funding has helped fund construction of key infrastructure projects for its members at origin, including clean water stations, schools, and health care centers. Even with all these projects, all told 70 percent of OCFCU net profits are returned to its cooperatives. Each coop likewise returns 70 percent of that same profit to its individual members who receive their income in three separate payments throughout the growing season, and through the OCFCU bank, members are able to access pre-harvest financing and other essential financial services. Many prominent positions within the organization are also staffed by women, yet another outstanding reason for which OCFCU has maintained a successful legacy. Harrar coffee is thought of as one of the finest examples of true coffee, meant to drink straight. It is best when medium roasted, so its natural acidity remains high. In terms of blending, this Ethiopia Harrar Natural GR4 can help build sharp acidity in espressos, with its fruit notes and sweetness shining through in milk-based drinks. But as we often say, you are the boss...do as you please. Our Ethiopia Harrar Natural GR4 comes from whole, heirloom natural processed Ethiopia arabica coffee. Especially in Harrar, the traditional natural or dry process method has long been a trusted cornerstone of coffee production. The process refers to the practice in which the whole unpulped coffee cherry is sun dried on raised beds and carefully tilled by hand to ensure that it is uniformly dried. As it dries, the sun tends to raisinate the coffee cherry, resulting 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. When observing a sample of dry process coffee, a subtle peppering of color is noticeable—an unmistakable visual characteristic of hue that forms as a result of the drying process. This 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 easternmost 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, its location in south western Oromia crosses both Oromia and the SNNPR.



Producer:	Small Farm Holders
District:	Harrar
Region:	Oromia
Variety:	Heirloom
Processing:	Dry Process (Natural)
Altitude:	4,921 - 6,889 ft (1,500–2,100m)
Coffee Grading:	4
Harvest:	Oct - Feb