



## Haraaz-Red Grade A+

Yemeni coffee is normally harvested from dried cherries picked straight from the tree. After the cherries are picked they are spread on rooftops or on sheets and allowed to dry even more of the next two to three weeks. When the coffee is ready to be exported, it is milled and away we go.

Our Haraaz Red Marqaha is bought as ripe cherry from the farmer, not as dried raisins. This way, we know only the best ripest cherry is selected. Next, we dry it on raised beds and not on the traditional rooftop. This allows the perfect drying environment. You'll see it in the cup. My hope is that this coffee will be a single origin espresso at the WBC someday.

ID# 7012

Origin	Yemen
Region	Haraaz
Farm	Small Holders
Variety	Tuffahi, Dawairi, Ismaili and Jaadi
Altitude	1900-2440
Proc. Method	Red ripe cherries dried on raised beds



## Gallery Haraaz-Red Grade A+

