



Torea - Grade 1

About 500 smallholder farmers deliver cherry to the Torea Washing Station in the Yirgacheffe region of Ethiopia. The washing station was founded in 1997 and has its organic certification; the farmers nearby benefit from fertile red-brown clay soil and heirloom Ethiopian varieties.

Natural processed coffees at the washing station are sorted after being delivered by producers, then laid out on raised beds to dry, for 8–15 days in sunny weather, or 15–20 days when it is overcast.

For more information about coffee production in Ethiopia, visit our [Ethiopia Origin Page](#).

ID# 11928

Origin Region	Ethiopia Yirgacheffe Various smallholder farmers delivering to Torea Washing Station
Farm	Heirloom Ethiopian varieties
Variety	1700–1820 masl
Altitude	Natural
Proc. Method	October–January
Harvest Schedule	

The Cup

" Sweet and clean with big winey acidity and a smooth mouthfeel; very fruity and floral with berry, cherry, citrus fruit, chocolate and cocoa flavors."



Gallery Torea - Grade 1

