



The Wolichu Wachu washing station was founded in 2017 and serves 4,500 local smallholder producers in and around the town of Haro Wachu, in the Urga district of Guji in the Oromia region of Ethiopia. The average producer here farms on half a hectare of land, and delivers coffee in cherry form to the washing station, where it is processed as necessary. Natural lots like this one are sorted, then laid to dry on raised beds for 8–15 days in sunny weather and 15–20 days in cloudy weather. According to the washing station manager, 90 percent of the coffee delivered to the factory is Bourbon, and 10 percent is Typica.

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

## ID# 12092

Origin	Ethiopia
Region	Haro Wachu, Uraga, Oromia, Guji
Farm	Various smallholder farmers delivering to Wolichu Wachu washing station
Variety	Bourbon, Typica
Altitude	2100–2310 masl
Proc. Method	Natural
Harvest Schedule	October–February

## The Cup

"Sweet with tart acidity and a delicate mouthfeel; coffee cherry, cocoa and lime flavors."

## Gallery Wolichu Wachu - Grade 3

