

# Yemeni Grade A (GrainPro)



Our Yemeni coffees have had quite a voyage to make their way into our offerings. Yemen has been in the grips of a devastating civil war, and in order to ensure the security of this coffee, our export partner warehoused the coffee in Egypt after milling before shipping to our warehouses on ocean freight.

This coffee is from the late 2015 harvest (March – May), even though the bags read "2014-2015". They were produced and processed as a "tree-dried natural". The coffee cherry is allowed to dry on the tree before being picked, further dried on rooftops, husked, and milled— a method traditional to Yemen since roughly the late 16th century. The resulting cup consists of classic Yemeni characteristics with muddled fruit and earthy, deep notes.

As we've seen from other coffee-growing regions, recovery from political or martial turmoil, such as in Rwanda and Honduras, high-quality specialty coffee can be a positive and productive element of economic and social rebuilding. We hope the same will be true for the beautiful people and the marvelous coffee of Yemen.

ID# 8632

|              |                                     |
|--------------|-------------------------------------|
| Origin       | Yemen                               |
| Farm         | Small Holders                       |
| Variety      | Tuffahi, Dawairi, Ismaili and Jaadi |
| Altitude     | 1900-2440                           |
| Proc. Method | Tree-dried natural                  |

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