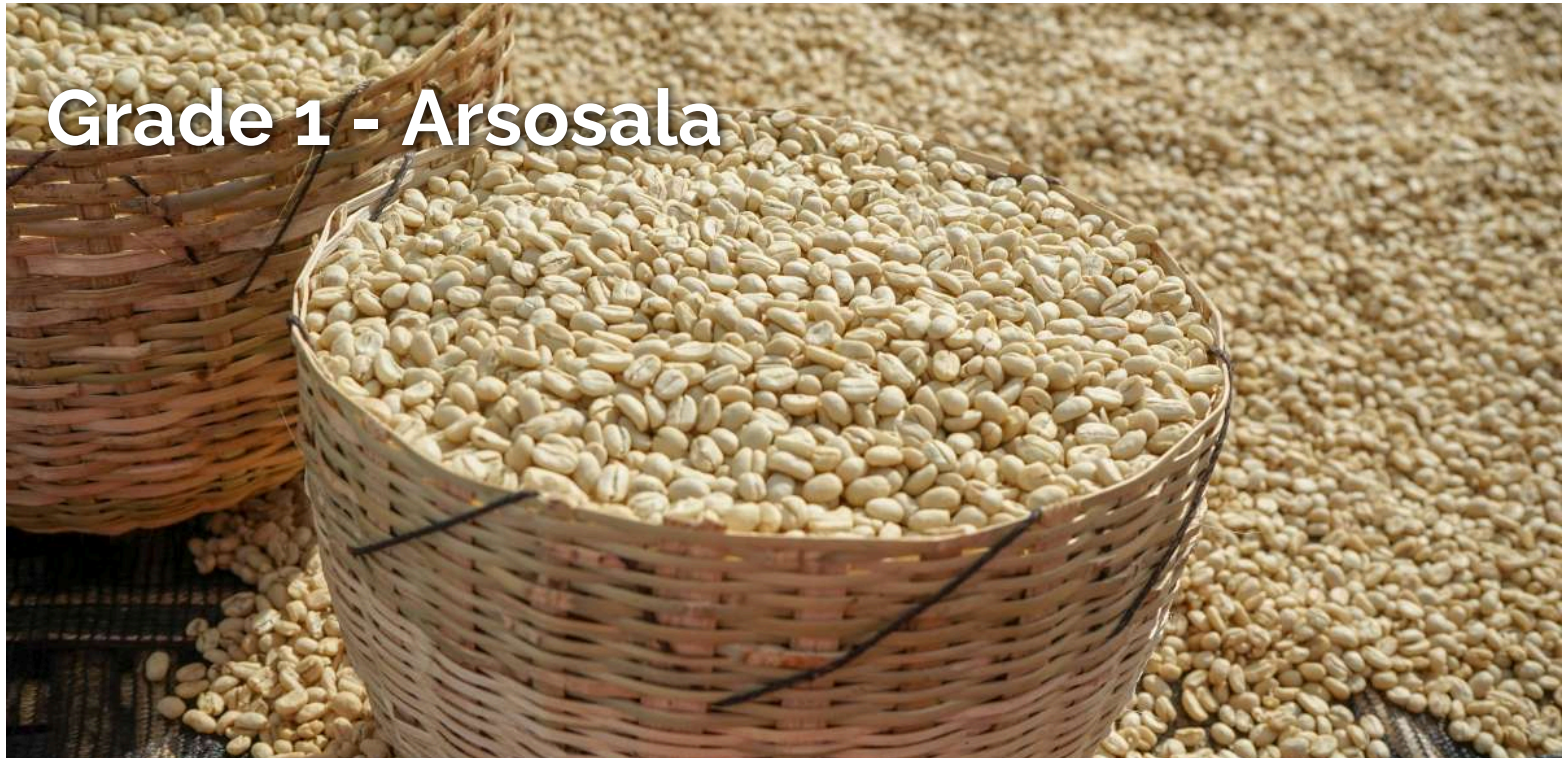


## Grade 1 - Arsosala



Arsosala is a washing station founded in 2015 that currently serves about 1,200 smallholder producers in the Urga woreda of Guji.

Washed lots at this washing station are delivered ripe, depulped the same day, fermented overnight, and washed before being soaked/fermented underwater for 8–16 hours. Then they are washed again. The total fermentation time is between 48–72 hours. The coffee is dried on raised beds for 9–12 days.

Coffees in Ethiopia are typically traceable to the washing station level, where smallholder farmers—many of whom own less than 1/2 hectare of land, and as little as 1/8 hectare on average—deliver cherry by weight to receive payment at a market rate. The coffee is sorted and processed into lots without retaining information about whose coffee harvest is in which bag or which lot.

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

ID# 15732

Origin	Ethiopia
Region	Arsosala village, Urga, Guji
Farm	Various smallholder farmers delivering to the Arsosala washing station
Variety	Heirloom Ethiopian varieties
Altitude	1800 masl
Proc. Method	Washed
Harvest Schedule	November–January

### The Cup

"Tart and clean with rich sweetness; fruity and floral with caramel, red grape and berry flavors."

## Gallery Grade 1 - Arsosala

