

Natural Sidamo - Bensa Bombe - Grade 1



Testi Ayla Washing Station was founded in 2009 and serves about 310 smallholder farmers in the area around Bombe village, in the Woreda of Bensa.

Coffees in Ethiopia are typically traceable to the washing station level: The average producer here farms on 1/4–1/2 a hectare of land and delivers their cherry to the washing station, where it is blended with other producers' deliveries and processed as necessary. Here, the Naturals are picked ripe, rinsed clean, and then dried in their cherry on raised beds for 15–21 days. According to the washing station manager, Washed coffees at Testi Ayla are depulped the day that they are delivered and fermented underwater for six days. They are washed clean and spread on raised beds for 10–12 days.

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

ID# 16231

Origin	Ethiopia
Region	Bombe village, Bensa, Sidama
Farm	310 smallholder farmers delivering to the Testi Ayla washing station
Variety	Heirloom Ethiopian varieties
Altitude	1900–2050 masl
Proc. Method	Natural
Harvest Schedule	November – January

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