

Natural West Arsi - Refisa - Grade 1



The Testi West Arsi Washing Station was established in 2010 and serves about 850 smallholder producers in the area. The farmers deliver their cherry to the washing station, where it is depulped, fermented for 24–48 hours, and washed before being dried on raised beds for 12–15 days.

Coffees in Ethiopia are typically grown on very small plots of land by farmers who also grow other crops. The majority of smallholders will deliver their coffee in cherry to a nearby washing station or central processing unit, where their coffee will be sorted, weighed, and paid for or given a receipt. The washing stations serve as many as several hundred to sometimes a thousand or more producers, who deliver cherry throughout the harvest season: The blending of these cherries into day lots makes it virtually impossible under normal circumstances to know precisely whose coffee winds up in which bags on what day, making traceability to the producer difficult. We do, however, make every available effort to source coffee from the same washing stations every year, through our export partners and their connections with mills and washing stations.

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

ID# 16147

Origin	Ethiopia
Region	Nensebo, Refisa, Werka
Farm	850 smallholder farmers delivering to Testi West Arsi washing station
Variety	Heirloom Ethiopian varieties
Altitude	1900–2050 masl
Proc. Method	Natural

The Cup

"Mellow, sweet, clean and citric with lemon and toffee flavors."

Gallery Natural West Arsi - Refisa - Grade 1

