

BLACK *Diesel* COFFEE

GREEN COFFEE REPORT

BDCS CUPPING: 85.5

FLAVOR NOTES: Apricot, Dark Plum, Blackberry, Wine-like

ORIGIN: Ethiopia

REGION: Kaffa Forest

PRODUCER: Dehab Bitewlign

FARM: 330 Hectares Small-holder Farm

VARIETY: Arabica, Bourbon types 74, 74110, 74112, 74165, 744 and 75227

PROCESS: Natural, dried on raised beds

ELEVATION: 5,900-6,100 ft/ 1,800-1,880masl

HARVEST: November-March

PRODUCER TASTING: Apricot, green apple, blackberry, currant, grapefruit

FARM NOTES:

The farm was purchased in 1999. In 2000, Dehab's husband and his friend started working in the coffee plantation, but Dehab stayed out of it at first. The two men continued for 12 years until the partner in charge fell ill and passed away. At this time, Dehab's children were older and she was looking for work outside the home. So she took over the man's role and bought his shares. Now the farm is 27% and 73% owned between Dehab and her husband. Dehab fell in love with the farm, farming and coffee. In every home in Ethiopia, the first meal is coffee. She remembers boiling the coffee for her mother. To get up to speed on agronomy, she employed a business consultant and an agronomist and spent two years "learning coffee." In 2014 she started managing the company. In 2015, she started exporting to Germany. In 2021, Artisan Coffee Imports is proud to be the partner enabling Dehab's first export to the USA. 100% female managed. 27% female owned. 60% of seasonal workers are female. The farm is in the buffer and core zones of the UNESCO Kaffa Forest biosphere, a forest protected by a United Nations program, en.unesco.org/biosphere

IMAGES:



REGION:



Dehab's farms are in the buffer and core zones of the UNESCO Kaffa Forest biosphere, a large area (540,000 hectares) of protected forest. Only farms working within strict environmental guidelines friendly to climate protection are allowed

Among coffee-producing countries, Ethiopia holds near-legendary status not only because it's the "birthplace" of Arabica coffee, but also because it is simply unlike every other place in the coffee world. Unlike the vast majority of coffee-growing countries, the plant was not introduced as a cash crop through colonization. Instead, growing, processing, and drinking coffee is part of the everyday way of life, and has been for centuries, since the trees were discovered growing wild in forests and eventually cultivated for household use and commercial sale.

From an outsider's perspective, this adds to the great complexity that makes Ethiopian coffee so hard to fully comprehend—culturally, politically, and economically as well as simply culinarily. Add to that the fact that the genetic diversity of the coffee here is unmatched globally—there is 99% more genetic material in Ethiopia's coffee alone than in the entire rest of the world—and the result is a coffee lover's dream: There are no coffees that are spoken of with the reverence or romance that Ethiopian coffees are

Source: Artisan Coffee Imports