

ethiopia dafis abafita

raspberry | black tea | cocoa powder | valencia orange



dafis abafita has spent his whole life living in beshasha, in the oromia region of ethiopia. he grew up farming coffee with his parents and siblings, before eventually striking out on his own. for most of the time spent operating his own farm, dafis sold his coffee to a local cooperative. however, his experience and knowledge led him to begin exporting under his own license in 2019, allowing his coffee to come to us unblended. unlike some "single farm" exporters, dafis does not purchase coffee from outgrowers (neighbors), and sell through his license.

years of practice and care has led to consistent harvesting and processing. in fact, 90% of dafis's harvest grades out to screen size 14 or larger, a testament to his strict standards for picking at peak ripeness.

this particular coffee is grown at 2050 meters, and is processed as a full natural, with 15-17 days of raised bed drying. it consists of 100% heirloom varieties, cataloged as 74110 and 74165.

coffee is generations in the making

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at onelinecoffee.com

