

Ethiopia Bekele Belaychow

Mandarin • Milk Chocolate • Nectarine • Vanilla

Light



Dark



Bekele's Story

Our second year purchasing coffee from Bekele Belaychow.

Bekele owns and operates several plots around Bensa, a town in the southern region of Sidamo. We visited him earlier this year in February to solidify our new relationship. This coffee comes from his Finchawa plot, which also functions as a cherry collection station for nearby smallholders. Bekele processes their coffee and helps these producers find market access for their coffees. By securing his own export license in 2018, Bekele has taken control of his coffee's destiny, and is in a continual pursuit of producing top quality coffee.

COFFEE DATA

ORIGIN: ETHIOPIA	REGION: SIDAMA	TOWN: BENSA DAYE	FARM: FINCHAWA
FARMERS: BEKELE BELAYCHOW AND NEARBY SMALLHOLDERS	ALTITUDE: 1900-2100 m	VARIETIES: MOSTLY ETHIOPIA 74158	PROCESSING: FULL NATURAL
CHERRY HANDLING: FLOTATION AND SORTING	DRYING: RAISED BED DRYING UNDER SHADE FOR 20 DAYS	IMPORTER/EXPORTER: CROP TO CUP	TASTING NOTES: MANDARIN, MILK CHOCOLATE, NECTARINE, VANILLA

Pricing Transparency

Our Purchase
100 bags (60 kg each)

Landed Cost
(Plus Shipping)
\$6.41 per pound

Roast Moisture Loss
\$0.74 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$20.00