

Ethiopia

Bekele Belaychew

Mandarin • Milk Chocolate • Nectarine • Vanilla

Light



Dark



Bekele's Story

Our second year purchasing coffee from Bekele Belaychew. 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:	REGION:	TOWN:	FARM:
ETHIOPIA	SIDAMA	BENSA DAYE	FINCHAWA
FARMERS:	ALTITUDE:	VARIETIES:	PROCESSING:
BEKELE BELAYCHOW AND NEARBY SMALLHOLDERS	1900-2100 m	MOSTLY ETHIOPIA 74158	FULL NATURAL
CHERRY HANDLING:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
FLOTATION AND SORTING	RAISED BED DRYING UNDER SHADE FOR 20 DAYS	CROP TO CUP	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
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