

Farmers: Reko Onancho Farmers
Farm name: Adorsi washing station
Kebele: Aricha
Woreda: Yirgacheffe
Zone: Gedeo
Altitude of farm: 1950 – 2150 m.a.s.l.

Varieties: Kurume
Harvest period: November – December
Processing: Washed
Fermentation time: 48 hours
Drying days: 18 days

About the Reko Onancho Farmers and the Adorsi washing station

Gedeo, or Yirgacheffe, is considered to be a place of pilgrimage for specialty coffee buyers. The often bright and pointy acidic floral coffees are a trademark for this small yet famous region. If we dive into the origins of Gedeo people, we quickly learn about the ancient Daraso; an elder brother of Gujo, father of the Guji people. Daraso fathered seven sons that today form the tribes, or houses, of Gedeo, namely; Doobba'a, Darashsha, Gorggorshsha, Hamuma, Bakarro, Henbba'a, and Logoda.

Once you enter Yirgacheffe, through the town of Dilla, you notice how populated the area is. On average, families have eight or more children: a symbol of fruitfulness and pride. The greater part of Yirgacheffe farms are 0,5 – 2 hectares. Basically, the backyard of a household. The smallholders of Gedeo call this the 'garden production system'. Besides coffee, you find the enset plants (also known as false banana) that naturally mingle with the coffee trees; it is hard to see where a farm begins and ends, it is practically all forest.

Together with Testi Coffee, a specialty coffee exporter and long-term Trabocca partner, Trabocca has developed Reko; state of the art Yirgacheffe coffees. These coffees are harvested by the Onancho smallholders that live and farm in the Aricha Kebele. Under the guidance of the Adorsi washing station (managed by Testi Coffee), the Onancho smallholders have submitted a washed Yirgacheffe-1 for The Ethiopian Cup.

At Adorsi washing station, the Reko Onancho auction coffee underwent a special treatment. Instead of processing the cherries in bulk, Adorsi personnel pulped this single lot apart from other coffees. The parchment was fermented for 38 hours, with water replenishment every twelve hours; which enriched the coffee with a mix of berries and floral characteristics. During drying, the Adorsi people made sure that they revisited the parchment regularly to stir and sort to clean up the lot. The result is a super clean and floral Yirgacheffe.