

KERAMO DAYE BENSA



Name: Keramo Daye Bensa

Coffee Description: Grown and harvested at Keramo, Sidama, Ethiopia, a place known for its rich vegetation and climate. Sourced from nearby farmers.

Variety: 74158

Processing Station: Keramo Station

Description and Station Background: Named after a well-known coffee producing Kebele (Place), It produces one of the best coffees in the world, Won 2020's cup of excellence. Cherries are paid higher from this place, usually harvests are a month late from the other areas, Keramo farmers are well known for picking only red cherries.

Elevation: 2260 – 2360 Meters

Coordinates: 6°37'27"N & 38°54'34"E

Processing Types: Natural & Anaerobic

Climate: Sunny and Humid

Annual Rainfall: 1599 - 1799 mm

Number of Farmers Contributed: 381

Sourced Coffee: Keramo & Hamasho

Annual Output & Capacity: 200,000 - 300,000Kgs estimated

Equipment and Tools: Fermentation Tanks and African Beds

Number of Employees: Temporary 65, Permanent 3