

GATTA ANAEROBIC



Name: Gatta Anaerobic

Coffee Description: Grown and harvested at Shantawene, Sidama, Ethiopia, a place known for its rich vegetation and climate. Sourced from farmers and 32 Hectares of Gatta Farm, Processed with Anaerobic Fermentation in an air tight sealed tanks for 48 – 100 hours as desired and sun dried on African Beds.

Variety: 74158

Processing Station: Gatta Farm & Lodge Station - Established at 2008

Description and Station Background: Named after a fall passing through the middle of the farm, it was a forest before being discovered by the cofounder Mulugeta Dukamo while managing the construction of Gafisse Station. First coffees were planted on 2013, and the drying station was established on 2017. It is surrounded by vegetation and forest with 100 years old trees, which helps as a shade to the farm and the drying station.

Elevation: 2120 - 2210 Meters

Coordinates: 6°34'57''N & 38°52'18''E

Processing Types: Anaerobic and Carbonic Maceration

Climate: Sunny and Humid

Annual Rainfall: 1200 mm - 1599 mm

Average Temperature: 16 -26° Celsius

Soil Type: Clay and Sandy Loam

Number of Farmers Contributed: 940

Sourced Coffee: Shantawene

Equipment and Tools: African Beds and Fermentation Tanks

Community and Env't Guidelines: Recycled Wastage and Compost