



Asnakech Thomas is the only female coffee producer and exporter in Ethiopia. Asnakech is the head of Amaro Gayo Mill, within the boundaries of the Nechisar National Park. She inspects her drying tables and leads with a fervor never before seen in southern Ethiopia. She pays high prices for the ripest of cherry from surrounding smallholders and employs the best techniques in selecting and drying her coffee cherry.

Farm Size: 900 certified organic farmers
Coffee growing area: 800 Hectares
Variety: Ethiopica
Process method: Sun dried natural
Drying method: Raised drying beds
Annual production: 600 bags
Other crops: Lemon, orange, and banana trees
Certifications: Organic natural canopy
Altitude: 1800-2000 meters
Average temperature C: 26 (F: 75)
Annual rainfall: 2400 mm
Type of soil: volcanic rich loamy-sand
Relative humidity: 60 %
Harvest: October to February

MISSION: to deliver coffee of exceptional quality. All Amaro Gayo coffee is certified organic. Prices paid for this coffee are at the extreme high end of market, social programs are in the works including possibilities for assistance with capacity building and coffee job creation, schools, clean water and medical care.

COFFEE PROFILE: A thick body coffee, chocolaty, dried banana & blackberry. A sweet, rich chocolate aftertaste; very clean and consistent.

