

Our Coffees: Ethiopia Crop Year: 2021

In Ethiopia, Kamba source coffees from Israel Degfa and Kerchanshe. Israel is one of Kamba's shareholders and the owner of the Ethiopian export company, Kerchanshe.

The term 'vertical integration' is one that is used a lot in specialty coffee, but our sourcing strategy in Ethiopia is exactly that. As well as his stake in Kamba and ownership of Kerchanshe, Israel and his team also own a variety of mills, washing stations and private farms across the coffee producing regions of Ethiopia.

Ultimately, the money that these coffees are sold for by Kamba at the end of the chain, goes in part back to Israel and is reinvested in the Ethiopian coffee community. The work of Kerchanshe stretches far beyond coffee, too. Israel has set up the Buna Qala Charity and a Smallholder Membership scheme that reinvests profits back into community projects and healthcare, education, agricultural and financial incentives.







Crop Year: 2021

Region: Oromia, Guji

Washing Station: Adola Dry Mill

Process: Natural Variety: Heirloom

Grade: 1

Bags: 60kg GrainPro

Altitude: 1,750 - 2,050 masl

Soil: Forest, Red Clay

Tasting Notes: Orange Juice, Honey,

Ribena

Adola Natural

Producer: Israel Degfa

Contributing Smallholders: 1,470



This coffee is produced in the Woreda of Adola, Guji region. The Adola Dry Mill has 360 raised beds and ~ 385 members of staff during the harvest season. The scale of this project coupled with its ease of access has meant that this year Israel has processed the coffees from the 1,470 smallholders as washed, natural and anaerobic lots.

The contributing farmers are all registered and a part of the Kerchanshe support network set up by Israel Degfa. This network helps smallholders and their families with access to healthcare, education and agricultural support.

Adola coffees carry particular significance to us here at Kamba, is it is often the base from which we travel when we visit the coffee regions of Ethiopia with Kerchanshe.





