

AUGUST 2018



HAMBELA ESTATE - ALAKA



TARIKU AND AMAN ADINEW ARE tied to Ethiopian coffee through family history and personal ambition. After spending time in the United States finishing high school, college, and gaining professional experience, they returned home to Ethiopia to pursue coffee. Aman was first to return to Ethiopia and served as the first Coffee COO of the Ethiopian Commodities Exchange. In 2009, he started looking for land to establish a coffee estate, and eventually convinced his brother, Tariku, to return to help operate their new company, METAD.

The Hambela Estate at Alaka, which is in the Hambela Woreda of the Guji Zone, was their first endeavor. They exported coffee for the first time in 2013. Since then, they have been working with local outgrowers in Hambela while also cultivating the land at their estate to prepare to harvest coffee. Their first viable crop was harvested this last October through January. Over the last years, they have also been busy establishing a second Hambela Estate at Bishan Fugu, as well as two collection stations at Benti Nenka and Buku. All METAD stations buy from local outgrowers, while the estates now produce some of their own coffee. Beyond Hambela, METAD operates in the Gedeb Woreda of the Gedeo Zone with collection stations at Beriti and Udeyi.

Quite unique for Ethiopia, METAD has committed to outgrower education programs, gender equity within their workforce, and the education and social empowerment of the communities around their estates and stations. Their second payment to local outgrowers for cherry, which occurs 3-6 months after harvest, helps these growers survive in the economically barren offseason. Their natural coffees are carefully sorted and dried with strict oversight of how much coffee is dried on each raised table. This practice promotes consistent drying and a better tasting cup.



WRITTEN BY: Mike Marquard
PHOTO: Coffee cherries drying on raised beds at the Hambela Estate.
PHOTO BY: METAD

AUGUST 2018



HAMBELA ESTATE - ALAKA



COUNTRY:	Ethiopia
REGION:	Hambela, Guji
ALTITUDE:	1900 - 2200 MASL
PROCESS:	Natural
HARVEST:	Oct. 2017 - Jan. 2018
VARIETY:	Heirloom
SOURCING PARTNERS:	METAD & Royal Coffee N.Y.

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2.5
WE TASTE:	berry, grape lemon, chocolate

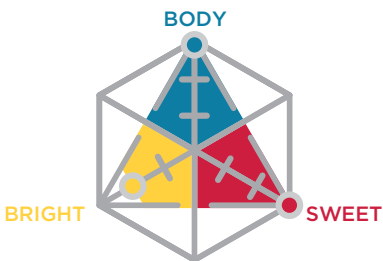


PHOTO: Coffee cherries at Hambela after weeks of drying.
PHOTO BY: METAD