



DIMTU

**COLLECTION STATIONS IN ETHIOPIA**

are abundant. In the coffee growing regions of the south, they line the roadsides. To a passerby, they likely all look the same – a place where farmers sell their coffee cherries. Atop a hill sits a collection area, then moving down the hill a depulping house, soaking tanks, and washing channels. Along the hillside are raised tables where both coffee in parchment (washed process) and also whole coffee cherries (natural process) sit drying in the sun.

The Dimtu station, deep in the Hambela Woreda, could easily be mistaken as just another station from the roadside, but its differences were easy to find upon a closer inspection. First, Dimtu is remote. It was a full day's drive from Yirgacheffe, which itself was a full day's drive from the capital. The land in western Guji is densely forested and tropical looking. After hopping out of the jeep, I was amazed at the station's size. Drying tables stretched to the west and north nearly as far as I could see. The workers were busy sorting freshly delivered cherry. Women sorted the cherries upon raised tables while singing in unison. Their song didn't seem forced – it seemed to match the pride that was conveyed in the lush life of the jungle and the bright colors of the station. As the coffee cherry was sorted, it was moved to new tables where it would dry over the course of weeks. These beds were not packed too densely and gave me hope that the natural process coffees would be stellar.

The Dimtu station is still creating its identity. For all of my searching, I barely found mention of this Dimtu in many searches online – likely due to the evolving rules of the Ethiopian Commodity Exchange. I was able to confirm its location based on GPS coordinates and satellite map. I still check on it from time to time to make sure I didn't dream it up.

AUGUST 2018



DIMTU



COUNTRY:	Ethiopia
REGION:	Hambela, Guji
ALTITUDE:	2004 MASL
PROCESS:	Natural
HARVEST:	Nov. 2017 - Jan. 2018
VARIETY:	Heirloom
IMPORTER:	CCS

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2.5
WE TASTE:	peach, grape, cherry, tea, citrus, chocolate

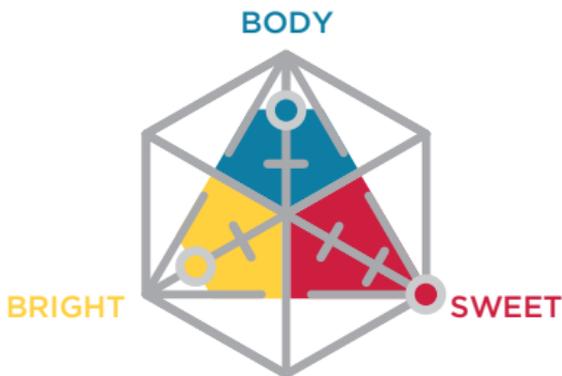


PHOTO: Women employed at the Dimtu station sort through freshly delivered coffee cherries.