

Yemen

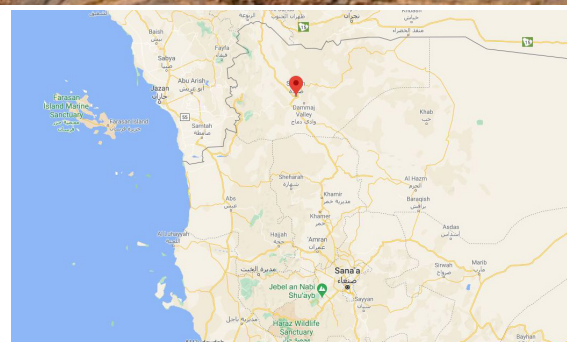
Mocca Khulani

InterAmerican
COFFEE



Farm Information

- Country:** Yemen
- Region:** Saada, Khulan Amer District
- Initiative:** Khulani Coffee Society for Agricultural Development
- Altitude:** 1.400 - 2.500 masl



Khulani Coffee is one of the most famous species, and it is produced from the nurseries of Khulan Bani Amer in Saada followed by Al-Udaini due to the height of its trees (4 meters), as well as Dawaeri, which is one of the best species, because its fruits are larger and its types are many, and they are: Tuffahi, Matary, al-Hammadi, Al-Himi, Al-Burai and Al-Harazi.

The farmers of Khulani coffee type when they are collected at the same time to ensure better quality and flavor of the fruit and isolate the fallen ones so that they do not affect the quality because they are usually saturated with moisture, stressing the need to dry the crop appropriately after removing the crusts.

Al-Khulani coffee is grown in 6 districts of Sa'ada governorate that are concentrated in the western mountainous section of the governorate (Saqin, Haidan, Joma'ah Razih, Munabbah, Ghamer) of high-quality varieties with a wonderful and distinct taste and cultivated in valleys and mountain terraces of the western foothills in the governorate.

Coffees

This coffee has a decent acidity in good balance with sweetness, a smooth body and flavors of berries and oak.

Berries

Oak

Variety: Audaini, Dawaery, Tuffahi

Processing: natural

Grade: A+



InterAmerican Coffee GmbH
Coffee Plaza | Am Sandtorpark 4
20457 Hamburg, Germany
Phone +49 40 373 367
E-Mail: iac.hamburg@nkg.coffee

InterAmerican Coffee Schweiz
Bahnhofstrasse 22
CH-6300 Zug, Switzerland
Phone +41 41 728 7286
E-Mail: iac.zug@nkg.coffee

InterAmerican Coffee Ltd.
59-61 Farringdon Road
London EC1M 3JB, United Kingdom
Phone +44 20 7796 2255
E-Mail: iac.london@nkg.coffee

www.interamericacoffee.de