






Red Agate Haraaz Red

Where it grows?	Only grows at Eastern Haraz mountainous farms located at 1800 – 2200 m altitude.	
Collecting Method	Cherries are picked carefully by hands. *Collected direct from farmers, only fully matured dark red grains that is so beautifully red like Yemenite Agate.	
Drying Method	Neutral method (Not washed) The cherries are laid on wire mesh beds with a layer of Palm mats for exposure to natural sunlight, till reach desirable moisture level of strictly 13% measured by precise moisture tester.	
Size Sorting Process	By modern Equipment during the dry hulling process	
Bean Sizes	13+, 14+, 15+, 16+, 17+	
Bean Quality	Special grade Coffee, with guaranteed 86% - 95% cupping test	
Specialty Remarks	100% Organic Available in various naturally unique crispy flavor such as honey, lemon, apple, grapes, peach. Each order is delivered from a certain farm so to offer our customer the flavor and quality he has tasted and is looking for.	
Packaging	In 64 kg jutes or ordinary sacks with inner liner moisture-free grain bags. Good packaging offering great aroma retention and smell barrier very suitable for green coffee beans. Tags: painted	