



View from Almalahi Coffee Farm - Yemen

Almalahi Village

Exporter	Aqial
Farm	Almalahi Farm
Altitude	1800 - 2350 m
Region	Haraz
Harvest	September - December

About Almalahi Village

Project Origin is proud to work with the family, led by Mohammed al Mashraqi, caring for the Almalahi Coffee Farm, right in the heart of the Haraz Mountains. This very high altitude mountain side is said to be a beacon of tradition and passion in Yemeni coffee cultivation. The team describe this area as “not just a place where coffee is grown; it’s a realm where coffee trees are revered as sacred [...] they are a living symbol of their heritage and a respected member of their family.”

For a long time, the Almalahi Farm has successfully produced high quality coffees using traditional farming and processing methods. It is over the last four years that they have explored a new anaerobic processing method under the guidance of Ali Aldiwani and in collaboration with Aqyal Coffee Company and Origins Coffee. Titled DQ processing, or Diwani Quality processing, the concept centres around promoting fruity flavours and complex characters derived from the unique environmental conditions of Haraz. By concentrating on the fermentation stage where the process is not strictly anaerobic and allows acidic liquid to be released from the tank mid fermentation stage, the team at Almalahi Village are able to unlock profiles that were yet to be explored from traditional processing methods, bringing a vibrant taste to the world of Yemen specialty coffee. This Diwani Quality process, named for Ali Aldiwani’s family name, began in 2020 through Yemen and Ethiopia, and we are excited to present that work in these lots from the 2023 Yemeni harvest.

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Varietal: Typica & Bourbon

Process: Anaerobic DQ natural

Tasting notes: strawberry, orange, tropical, cherry lolly, watermelon, sultana, hibiscus, rich, creamy, elegant



Processing Details

- o Cherries are harvested when ripe and collected in special baskets before being transported to SANAA city for processing in a controlled, clean and good way
- o Coffee remains in cherry to ferment for 5 days in an anaerobic environment in polyethylene tanks
- o The Diwani Quality process includes holes in the base of the fermentation tanks to allow acidic liquid to be released, resulting in the profile being sweeter and brighter and less acidic in flavour
- o Once fermentation is complete cherries are laid in direct sun on raised beds for 5 days
- o Cherries are then dried under shade on raised beds for 20-25 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pod until ready for export