

Yemen Ismaili Mokha Coffee

After discovery in Ethiopia, coffee was controlled by the Arab population just over the Red Sea in what is now Yemen.

For more than 1000 years the only place anyone in the world could buy coffee was through the Yemeni port of Al Mokha. The first records of coffee cultivation, roasting and drinking come from this area.



Ripe Coffee Cherries

In Yemen, the coffee bushes are still grown in the traditional way—on rocky terraces below the villages. After harvesting the coffee cherries are sun dried, milled and exported. Of the three Yemen varieties, the **Ismaili** is considered the more traditional. The bushes produce cherries which, when processed, reveal tiny rounded coffee beans, resembling split peas.

Yemeni coffee is considered by many as one of the 3 best coffees in the world — the others being Kona from Hawaii and Jamaica's Blue Mountain.

So what does this very special coffee taste like? Full of chocolate, rich and smooth with a capital “S”, full bodied, lingering tastes of wine and fruit. All that and perhaps more.



*Coffee of Yemen, oh pearls!
Oh treasure on the tree!
He who grows you will not be poor,
Nor will he suffer from scorn (traditional)*

Poem from: <http://www.aramcoservices.com>



Winner

2008 Golden Bean National Roasting Championships.

Silver Medal - Mopoke Blend - Milk Based Coffee.

Bronze Medal - Tiger Mountain - Espresso.

Bronze Medal - Carool Mountain Estate - Australian Coffee.

2009/10 Golden Bean National Roasting Championships.

Bronze Medal - Mopoke Blend - Milk Based Coffee

Bronze Medal - Carool Mountain Estate - Australian Coffee.