

Bon Yemeni

The Rugged Spirit of Bura

In the misty, steep peaks of Bura, coffee is a testament to human resilience. For over 70 years, Mohammed Al-Ahdal has mastered the art of high-altitude farming on the jagged terraces of his family's estate. In this unique microclimate, the coffee cherries mature at a slow, rhythmic pace, absorbing the soul of the volcanic soil to create a bean of extraordinary density and depth.



Farmer: Mohammed Al-Ahdal

Farm Name: Al-Ahdal Mountain Farm

Altitude: 2,000m Above Sea Level

Variety: Local Yemeni Heirloom (Bura Heritage)

Processing: Anaerobic Natural (Advanced Fermentation)

Farming Method: 100% Organic & Traditional Terraced Farming

Land History: Multigenerational Heritage (EUDR Compliant / No Deforestation)

Tasting Notes: Intense Tropical Fruits, Fermented Grapes, and Dark Cherry

Finish: Molasses, Cacao Nibs, and Sweet Tobacco.

Body: Exceptionally heavy and creamy; a powerful, complex mouthfeel.

Acidity: Wine-like and vibrant, characteristic of the Anaerobic process

Roasted:




2,000m

200g e




Yemeni

