TOME

Ethiopia • Guji • Uraga • Yabitu Tome



ABOUT THIS COFFEE

This coffee was produced in the Uraga woreda, and more specifically in the Tome kebele, where the best Guji beans are found and where Oboleyan has a drying station.
It is collected by the 4 brothers sons of Obbo Edema, with whom Belco has an excellent relationship. They run Oboleyan, which means "brother" in the Oromo language.
Oboleyan collects its natural coffee from producers in the region at an altitude of over 2000m. They grow their coffee in the traditional way, usually in combination with ensät, on small plots of orchard land, which they take great care of.
In total, almost 300 farmers deliver their cherries to the Tome station. These are harvested in 3 batches, starting in October. At this time of year, the harvest is still low, and the bulk of the harvest takes place in November, until mid-December for the last pass.
A total of 100 people work at the Tome station. Once it arrives at the station, by horse or car, the coffee is sorted for 2 days on drying beds.
The coffee then dries for 12 to 15 days. Every noon, station employees mix the coffee to ensure even drying, and cover it to avoid direct sunlight.

Producer	**OBOLEYAN**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Natural**
Drying	**21 days drying beds**
Altitude	**2100 - 2250**
Harvest	**November - January**
Type of harvest	**Manual**

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