



TOME

 Ethiopia • Guji • Uruga

HEIRLOOM

NATURAL



TOME

This coffee was produced in the Uruga 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 Edema brothers, with whom Belco has an excellent relationship. They run Oboleyan, which means "brother" in the Oromia 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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Tome
Producer	OBOLEYAN
Species	Arabica
Process	Natural
Drying	Drying beds
Altitude	2100 - 2250
Harvest	November - January
Type of harvest	Manual