



BANKO GOTITI



Ethiopia • Yirgacheffe • Gedeb

74110

74112

DRY ANAEROBIC



BANKO GOTITI

This coffee is produced in the Yirgacheffe area. It is collected by our partner EDN Ethiopian Coffee at their Banko Gotiti station, from 350 family farms surrounding the station, ranging from 1 to a few hectares maximum.

The region's reddish-brown soil is highly fertile and rich in nutrients. Combined with the altitude of the farms, this contributes greatly to the unique aromatic profile of this coffee.

After meticulous selection of the cherries, they are fermented in an anaerobic environment, pressurised and without oxygen. Fermentation lasts between 7 and 10 days, at a temperature of between 15 and 18°C. During this time, the plant's employees monitor the sugar levels to ensure the best possible result.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	EDN - Ethiopian Coffee
Species	Arabica
Process	Dry Anaerobic
Drying	Drying beds
Altitude	1900 - 2300
Harvest	October - December
Type of harvest	Manual