



LAYO



Ethiopia • Guji • Hambella

HEIRLOOM

NATURAL



LAYO

In the highlands of Hambella Woreda, Guji Zone, at elevations ranging from 2,100 to 2,200 meters above sea level, the Layo community cultivates coffee with generations of knowledge and care. Annual rainfall of approximately 1,500–2,000 mm creates ideal growing conditions. This Grade 1 Natural coffee reflects the deep connection between the land, the farmers, and the tradition of coffee cultivation. Harvest Period is from November – January.

First coffee beans are selected by hand-picking of only the ripest cherries. They are then sorted to remove defects before being spread on raised African beds for 18–25 days of drying. Regular turning and shading ensure even drying, and the coffee is dried to desired moisture.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Species	Arabica
Process	Natural
Drying	21 days drying beds
Altitude	2200
Harvest	November - January
Type of harvest	Manual