

TIRTIRA GOYO

 Ethiopia • Guji • Hambella



ABOUT THIS COFFEE

Tirtira Goyo coffee is produced at an altitude between 2000 and 2350 metres in the Guji appellation. Its name comes from the village where the drying station is located.

"Tirtira" literally means having a strong personality, being intrepid. Goyo is the name of a farmer who lived here many years ago and made his mark with his tenacity and character.

The village, the drying station and now this coffee, process natural anaerobic, pay tribute to this old local character, Goyo, the daring farmer, who still inspires young farmers today!

After harvesting, the cherries are placed in cans and deprived of oxygen for 72 hours for fermentation, without yeast. The cherries are then placed on raised beds for 2 to 3 weeks, until they reach the ideal humidity level. During this time, the Hambella Flavor team meticulously turn the cherries over to ensure even drying.

Species	Arabica
Varieties	Heirloom
Process	Natural Anaerobic
Drying	Drying beds
Altitude	2000 - 2350
Harvest	November - January
Type of harvest	Manual

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