



GOMMA



Ethiopia • Jimma • Gomma

HEIRLOOM

PULPED NATURAL



GOMMA

Nazimu Abamecha, a passionate coffee producer from the Jimma appellation, brings you Forest coffee that is grown on his 12.7 -hectare farm surrounded by native tree species.

His focus on high-end quality and traceability has led him to partner with Belco to bring you the best of Jimma's coffees.

For the process, the coffee cherries are collected and bad cherries are removed with the floater removing tank that was donated by Belco as part of a project to help preserve quality and then, its fermented and seasonal workers move it to the drying beds to dry between 15 to 20 days, depending on the weather. Once dry, they move the coffee to the warehouse to rest then move to Addis Ababa to be shipped.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	Nazimu Abamecha
Species	Arabica
Process	Pulped Natural
Drying	20 days drying beds
Altitude	2010
Harvest	October - January
Type of harvest	Manual