



EHEMO

 Ethiopia • Jimma • Gomma

HEIRLOOM

NATURAL ANAEROBIC



EHEMO

Cherries are carefully selected, then fermented in cool GrainPro bags for five days. They are spread on drying tables for three to four weeks, covered at night and during the hottest hours to ensure even, slow drying and flavor development.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Echemo
Producer	Khalid Shifa
Species	Arabica
Process	Natural Anaerobic
Drying	Drying beds
Altitude	1900 - 2000
Harvest	November - February
Type of harvest	Manual