GERBA DOGO

Ethiopia • Guji • Bule Hora



ABOUT THIS COFFEE

Shonora Coffee, founded in 2018, is named after Shonora Gata, who started trading coffee in 1988 alongside the gold business. In 1992, he obtained a government license and began selling coffee at the Ethiopian Commodity Exchange. After years of hard work, he built a dry coffee processing station in Gerba in 1996. He passed on his legacy to his children in 2002. His sons, Adugna and Morkata Shonora, both engineering graduates, established Shonora Trading PLC and continue to uphold this family legacy today.

This coffee is grown in soil that's rich in nutrients where we use organic compost and leaves that falls from the shade of trees become compost and are organically grown where no chemical fertilizers are applied.

Farm	**Gerba Dogo**
Producer	**Shonora Coffee**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Washed**
Drying	**Drying beds**
Altitude	**2100-2300**
Harvest	**December - February**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT