



## ABOUT THIS COFFEE

Sourced from Arbegona Woreda, specifically Shementato Kebele, this exceptional coffee is processed at the Station, situated at an elevation of 2,240 meters above sea level. The station is equipped with 60 drying beds and is dedicated to producing both Natural and Anaerobic Natural processed coffees.

The cherries used in this lot are of outstanding quality—well-ripened with rich mucilage content, ideal for premium processing. The coffees are collected from over 20 committed out-grower farmers, whose farms are located between 2,250 and 2,280 meters above sea level. These high-altitude farms are home to young coffee trees, which contribute to the profile.

The production follows Sidama's agro-ecological systems, where the enset (false banana) and coffee trees play a central role in the farming landscape. The varieties present include Zipa (74158) and other unidentified heirloom cultivars.

After careful selection, the cherries are fermented in GrainPro bags in a cool place for five days.

Farm	<b>Kurupe</b>
Producer	<b>Asefa Dukamo</b>
Species	<b>Arabica</b>
Varieties	<b>Heirloom</b>
Process	<b>Natural Anaerobic</b>
Drying	<b>Drying beds</b>
Altitude	<b>2250 - 2280</b>
Harvest	<b>November - January</b>
Type of harvest	<b>Manual</b>

