TABE BURKA

Ethiopia • Guji • Uraga



ABOUT THIS COFFEE

High in the Uraga woreda of Guji Zone, in the Tabe Burka kebele, at an exceptional altitude of 2,330 meters above sea level, Oboleyan Coffee Export PLC produces natural coffees. The region is surrounded by dense forests, with 1,650mm of annual rainfall spread across nearly nine months of the year. The soil is loamy and fertile, with a pH range of 5.5–6.5 – ideal for Arabica cultivation. To maintain soil health and prevent erosion, farms are intercropped with leguminous plants, and compost preparation is a key practice, aligning with Oboleyan's path toward organic certification.

This lot features 74110 and 74112 – heirloom landraces known for their disease resistance, high yield potential, and exceptional cup quality. These varieties are well adapted to Guji's high-altitude microclimate.

The harvest takes place from November to February, with selective handpicking ensuring only the ripest cherries are selected.

Farm	**Tabe Burka**
Producer	**Barkume**
Species	**Arabica**
Varieties	**74110, 74112**
Process	**Natural**
Drying	**Drying beds**
Altitude	**2330**
Harvest	**November - February**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT