

TABE ANAEROBIC

 Ethiopia • Guji • Uruga



ABOUT THIS COFFEE

In the Tabe Burka/Tobitu kebele, located in Uruga woreda, Oboleyan collects cherries from farmers practicing agroforestry within the garden coffee system. Growers use agroecological methods, cultivating without chemical inputs. The dominant varieties are Kurume, 74112 and 74110.

Kurume is one of the traditional varieties found in the Guji and Gedeo zones (including Yirgacheffe). These regional landraces, historically selected by farmers in the rainforest highlands, often derive their names from indigenous shade trees. Before it referred to a coffee variety, Kurume designated the Albizia gummifera tree.

74110 is one of the most successful selections from JARC (Jimma Agricultural Research Center), originally from Metu (Illubabor). It is known for its excellent cup profile, good yield, and resistance to rust and CBD.

Oboleyan collects cherries from 148 outgrowers, whose farms range from 1 to 4 hectares, located in Baldicha hamlet (Uruga woreda, Tabe Burka/Tobitu kebele).

Species	Arabica
Varieties	74110, 74112, Kurume, Heirloom
Process	Natural Anaerobic
Drying	Drying beds
Altitude	2330
Harvest	November - February
Type of harvest	Manual

TO CONTINUE READING, VISIT

