



ABOUT THIS COFFEE

This coffee is sourced from the heart of Bensa Woreda, specifically the renowned Shantawene area, and is processed at the Shantawene Station, which sits at an elevation of 2,230. The station specializes in Natural, Red Honey, and Anaerobic processing methods, ensuring a diverse and quality-focused approach to post-harvest handling.

The cherries selected for this lot are fully ripened and carefully handpicked, reflecting the dedication of the local outgrower farmers who supply the station. The high altitude and processing, results in a cup showcases the distinctive taste of Sidama coffees—particularly from Shantawene.

Farm	Shantawene
Species	Arabica
Varieties	Heirloom
Process	Honey
Drying	Drying beds
Altitude	2230
Harvest	November - January
Type of harvest	Manual

