



KURUPE



Ethiopia • Sidama • Arbegona

HEIRLOOM

NATURAL ANAEROBIC



KURUPE

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 200 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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Kurupe
Producer	Asefa Dukamo
Species	Arabica
Process	Natural Anaerobic
Drying	28 days drying beds
Altitude	2250 - 2280
Harvest	November - January
Type of harvest	Manual