

JEBENA GUJI ORGANIC

Ethiopia • Guji • Bule Hora



ABOUT THIS COFFEE

Shonora collects it grade 4 coffee in "jenfel" (dried pods) from outgrowers. Shonora works with 152 farmers in Gerba Dogo kebele, Bule Hora woreda (West Guji Zone). Farm sizes range between two and six hectares. The farmers cultivate coffee in a garden and semi-forest agroecosystem.

Each farmer sells a portion of their fresh cherries to Shonora for specialty grades 1 to 3 and dries the rest at home on African drying beds. Shonora collects the jenfel and hulls it at its dry mill in Gerba Dogo. The coffee beans are hand-sorted before being sent to a dry mill in Addis Ababa.

Shonora and Belco are beginning a new business relationship in 2025. Adugna and Morkata's commitment to quality is remarkable and aligns with our ambition to offer the best coffees in every segment of our range.

Farm	Gerba Dogo
Producer	Shonora Coffee
Species	Arabica
Varieties	Heirloom
Process	Natural
Drying	21 days drying beds
Altitude	2100-2300
Harvest	December - February
Type of harvest	Manual

TO CONTINUE READING, VISIT

