



SUKE



Ethiopia • Guji • Uruga

74110

NATURAL



SUKE

This coffee is sourced from the Suke area of Uraga in Ethiopia's Guji zone.

After harvest, the cherries are hand-sorted to remove underripe or damaged ones, then sun-dried on raised beds for 2 to 3 weeks. Regular turning ensures even drying and prevents mold or fermentation. Once dried to a moisture level of 10–11%, the coffee is rested.

The dried cherries are then hulled to remove the fruit layer, followed by further sorting to eliminate any remaining defects. Finally, the beans are packed in breathable jute sacks, ready for export.



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Species	Arabica
Process	Natural
Drying	Drying beds
Altitude	2300 - 2400
Harvest	November - December
Type of harvest	Manual