

URAGA JEBENA

Ethiopia • Guji • Uruga



ABOUT THIS COFFEE

The coffee is collected in Uruga Woreda, mainly from the Suke Werakata and Didahora kebeles. The cherries are delivered by outgrowers from the Uruga region. In Uruga, many farmers intercrop coffee as a cash crop with ensät as a staple food crop.

Uruga, located in the Guji Zone of southern Ethiopia, offers a unique combination of rich volcanic soils and high-altitude microclimates, creating ideal conditions for specialty coffee cultivation. The soils are deep, fertile, and well-drained, allowing coffee trees to develop strong root systems and produce complex, high-quality beans.

Sitting at elevations between 2,000 and 2,300 meters above sea level, Uruga benefits from a mild climate with distinct wet and dry seasons. The region experiences cool temperatures and misty mornings, which slow down the maturation of coffee cherries—allowing sugars and flavors to develop gradually and more intensely.

Species	Arabica
Varieties	Heirloom
Process	Natural
Drying	21 days drying beds
Altitude	1800-2300
Harvest	December - February
Type of harvest	Manual

TO CONTINUE READING, VISIT

