

DAMBI UDDO QARARO

 Ethiopia • Guji • Odo Shakiso



ABOUT THIS COFFEE

Qararo coffee is harvested in the Dambi Uddo forest, in the Guji appellation. It takes its name from an endemic tree, which is becoming increasingly rare. It can reach several dozen metres in height, and its shade allows the coffee cherries to ripen to perfection.

This coffee is organically grown and harvested by hand in a rich forest, which gives it its special character. It is distinguished by its sweet, fruity notes.

The coffee offered here comes from the 20 hectares of the 'Qararo' plot, located at an altitude of around 2120 metres. The qararo is a tree that can grow to over 40 metres in height, providing optimum shade for the coffee trees. Although it can be used locally as timber, its role in the Dambi Uddo coffee forest protects it from massive felling.

By promoting this forest coffee, Belco is keen to preserve the exceptional environment of Dambi Uddo and the farming practices that shape it.

Farm	Dambi Uddo Qararo
Producer	Guji Highland Coffee Plantation
Species	Arabica
Varieties	Heirloom
Process	Natural
Drying	Drying beds
Altitude	2100 - 2130
Harvest	November - January
Type of harvest	Manual

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