



GURACHO



Ethiopia • Jimma • Gomma

HEIRLOOM

NATURAL



GURACHO

This forest coffee is produced by Nazimu Abamecha, in the Jimma appellation. Nazimu inherited his farm from his family, and cultivates 8.5 hectares of quality coffee in a rich natural environment of indigenous tree species.

Nazimu has a wealth of experience in the coffee trade, having worked for 8 years with the Duromina cooperative, which he set up. He now works independently to improve the traceability of his coffee and supply micro-lots of very high quality.

For the natural process, the coffee cherries are collected from the farm and sorted by floatation in a tank donated by Belco. They are then transported to the drying beds where they are dried for between 15 and 20 days, depending on the weather conditions.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Guracho
Producer	Nazimu Abamecha
Species	Arabica
Process	Natural
Drying	Drying beds
Altitude	2010
Harvest	November - January
Type of harvest	Manual