



ODO SHAKISO



Ethiopia • Guji • Odo Shakiso

HEIRLOOM

NATURAL



ODO SHAKISO

Here, coffee is grown at an altitude of around 2,000 m. Dimtu collects coffee from over 700 growers in 7 kebeles (villages) around the resort, the main one being Mansity.

Harvesting begins in late November and ends in early January. The fresh cherries are harvested directly from the growers and delivered to the Dimtu washing station.

Only perfectly ripe cherries are accepted. These are sorted twice to remove under-ripe cherries, those damaged by insects and foreign bodies (branches, leaves, stones, etc.).

They are then placed on the 175 drying beds, where they are stirred regularly to circulate the air and ensure even drying. The grains are then bagged in burlap sacks and left to rest in well-ventilated rooms before export.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Mancity
Producer	Dimtu
Species	Arabica
Process	Natural
Drying	21 days drying beds
Altitude	1900 - 2250
Harvest	November - January
Type of harvest	Manual