

JEBENA SIDAMA

 Ethiopia • Sidama • Sidama



ABOUT THIS COFFEE

This Grade 4 coffee is collected, processed and exported by Hambella Flavor, a company we have been working with for several years now. Hambella Flavor has a number of washing stations in Ethiopia, including one in the Sidama region, from which this coffee comes.

Hambella Flavor only works with producers close to the station, buying the cherries at a higher price than the market price, in order to encourage them and guarantee optimum quality. This attention to quality has won the company a number of awards over the past few years.

After being hand-picked, the cherries are sorted and spread out on raised beds to dry in the sun. This slow drying process allows the natural sugars in the fruit to ferment, resulting in a final cup with notes of red fruit, nuts and dark chocolate.

Producer	Hambella Flavor
Species	Arabica
Varieties	Heirloom
Process	Natural
Drying	Drying beds
Altitude	1900 - 2000
Harvest	November - January
Type of harvest	Manual

TO CONTINUE READING, VISIT

