TIRTIRA GOYO

Ethiopia • Guji • Hambella



ABOUT THIS COFFEE

Tirtira Goyo coffee is produced at an altitude between 2000 and 2350 metres in the Guji appellation. Its name comes from the village where the drying station is located.

"Tirtira" literally means having a strong personality, being intrepid. Goyo is the name of a farmer who lived here many years ago and made his mark with his tenacity and character.

The village, the drying station and now this coffee, natural process, pay tribute to this old local character, Goyo, the daring farmer, who still inspires young farmers today!

After harvest, the coffee cherries are sorted and spread on raised beds, to dry under the sun. This slow drying allows the fruit's natural sugars to ferment, resulting in a final cup boasting a distinctive fruity and sweet notes.

The drying process takes up to three weeks, and the dedicated Hambella Flavor team meticulously turns the cherries to ensure consistent drying throughout.

Producer	**Hambella Flavor**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Natural**
Drying	**Drying beds**
Altitude	**2000 - 2350**
Harvest	**November - January**
Type of harvest	**Manual**

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