



ABOUT THIS COFFEE

Oboleyan is a family-owned company established in 2018 by the four Edema brothers. The name "Oboleyan" means "brothers" in the Oromo language.

This specific station is opened in 2020 in the Tome Kebele of Uruga, Guji zone. Tome Station is a testament to intentional sourcing and traditional artistry. It works exclusively with the local farming community, whose 2–3-hectare plots thrive in the region's perfect rainfall and rich soil. Each harvest, from the first light picking in October to the final December collection, is dedicated to the natural process. The reddest cherries are sun-dried on 120 raised beds for 12–15 days,

Coffee is processed based on yield, with capacity ranging from one to two and a half containers. In mid-September, drying bed construction begins, and workers are assigned to teams specializing in labor management, quality control, and finance.

Producer	OBOLEYAN
Species	Arabica
Varieties	Heirloom
Process	Natural
Drying	21 days drying beds
Harvest	October - January
Type of harvest	Manual

