



ABOUT THIS COFFEE

Bedeye Station is a century-old family business where careful craftsmanship and tradition coexist. The heart of Bedeye's process is its Organic approach. In the Gomma woreda of Jimma Zone, Oromia Region, at 2,100 meters above sea level, each cherry is hand-picked and naturally sun-dried on 350 raised beds, sourced from smallholder outgrowers. Slow, consistent drying is ensured by these beds' continuous air circulation. The end product is a lively cup that perfectly embodies Ethiopian terroir.

The station alone is two hectares and use sustainable measures, such as composting coffee husks and sustainably managing water resources, guarantee that the land thrives for future generations. More than 200 seasonal workers work together to ensure that every lot meets the high standards of Grade 1 natural coffee.

Species	Arabica
Varieties	Heirloom
Process	Natural

