



GERBA DOGO



Ethiopia • Guji • Bule Hora • Gerba Dogo

HEIRLOOM

NATURAL



GERBA DOGO

The journey begins at Gerba Dogo coffee processing station, nestled in the heart of the Guji highlands. This is where the story of this exceptional bean is carefully guided. The coffee is grown on 50-hectare farm in Gerba Dogo, at altitudes ranging between 2100 and 2300 meters above sea level. Here, the soil is enriched naturally by organic compost from fallen shade tree leaves, free from chemical fertilizers. This natural environment is what gives Guji coffee its profound complexity.

After selective hand-picking, the ripe coffee cherries are delivered to Gerba Dogo station. Where dry processing method is implemented . The cherries are spread out on raised beds under the sun, where they dry slowly and uniformly for several weeks. This method requires constant, skilled rotation to ensure perfect, even drying without defect.



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Producer	Shonora Coffee
Species	Arabica
Process	Natural
Drying	21 days drying beds
Altitude	2100 - 2300
Harvest	November - January
Type of harvest	Manual