



ABOUT THIS COFFEE

Seated in the Southern Oromia highlands, Guji is characterized by its stunning biodiversity, dense native forests, and exceptionally high elevations—often ranging above 2,000 meters. Grown at a staggering 2,330 meters above sea level in the Tabe Burka district of Uruga, the cherries benefit from intense sunlight, cool nights, and fertile, organically maintained soil. The harvest runs from November to February. With meticulous care, farmers and their families selectively handpick only the deeply red, perfectly ripe cherries, which are then sun-dried whole on raised African beds for 15–20 days—a patient process.

Oboleyan works directly with 148 smallholder families in the Uruga district, particularly around the Tabe Burka kebele. "Oboleyan" translates to "brothers" or "siblings" in the Oromo language—a name that perfectly captures its essence. Founded in 2018 by the four Edema brothers (Tariku, Wendimu, Demelash, and Anteneh), the company is a fusion of deep-rooted family legacy and entrepreneurial vision. Their father was a respected figure in Guji's coffee sector, making them a true third-generation coffee family.

Farm	Tabe Burka
Species	Arabica
Varieties	74110, 74112
Process	Natural
Drying	Drying beds
Altitude	2330
Harvest	November - February
Type of harvest	Manual

