

ARBEGONA — DUWANCHO LIPPA



Ethiopia • Sidama • Arbegona



ABOUT THIS COFFEE

DWD designed this lot for roasters seeking the typical Sidama sweetness, without the heaviness. It's a consistently intense yet controlled profile, precisely wild.

The fermentation remains consistent. The work is meticulous at each stage: strict cherry selection, attentive monitoring of the drying curve, and particularly careful preparation.

What distinguishes this Lippa lot is the infusion, during the fermentation phase, of traditional local aromatic plants. No selected yeast or chemical inputs are added: only natural elements derived from the Terroir. This practice aims to support fermentation without dominating it, enhancing aromatic complexity while preserving the coffee's purity.

Lippa proves that infusion and fermentation can produce exceptional clarity.

Species	Arabica
Varieties	Heirloom
Process	Natural

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