



ABOUT THIS COFFEE

This forest coffee is produced by Nazimu Abamecha, in the Jimma appellation. Nazimu inherited his farm from his family, and cultivates 8.5 hectares of quality coffee in a rich natural environment of indigenous tree species.

Nazimu has a wealth of experience in the coffee trade, having worked for 8 years with the Duromina cooperative, which he set up. He is now working independently to improve the traceability of his coffee and supply very high quality micro-lots.

For the honey process, the best cherries are sorted by flotation, before being pulped to remove the mucilage. The pulped cherries are then dried on a raised bed for 8 to 10 days.

Farm	Guracho
Producer	Nazimu Abamecha
Species	Arabica
Varieties	Heirloom
Process	Honey
Drying	Drying beds
Altitude	2100
Harvest	November - January
Type of harvest	Manual

