GURACHO

Ethiopia • Jimma • Gomma



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**

TO CONTINUE READING, VISIT