

# GURACHO

Ethiopia • Jimma • Gomma

HEIRLOOM HONEY

BELCO

# GURACHO

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.

BELCO

**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

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