



# GURACHO

 Ethiopia • Jimma • Gomma

HEIRLOOM

HONEY



# 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.



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

Farm	<b>Guracho</b>
Producer	<b>Nazimu Abamecha</b>
Species	<b>Arabica</b>
Process	<b>Honey</b>
Drying	<b>Drying beds</b>
Altitude	<b>2100</b>
Harvest	<b>November - January</b>
Type of harvest	<b>Manual</b>