



ABOUT THIS COFFEE

Several common coffee varieties are found in the Guji region, many of which are named after indigenous trees. Among the most popular are Bedessa, and Sawa. In Uraga, many farmers are Gedeo settlers. They probably moved with their varieties (Dega, Kurume and Walisho). In addition to these local varieties, there are also JARC-developed varieties like 74 110 that share similarities with the indigenous ones.

Uruga coffee, named after the woreda (district) where it is harvested, belongs to the Guji appellation. This region has a long-standing coffee tradition. The fertile highlands here support a polyculture agricultural system, enabling farmers to grow food crops alongside coffee on the same plots of land.

Habtamu Fikadu Aga, collects the cherries from surrounding farmers within 10 to 20km radius of the station and he then removes any floaters and dries the coffee for 3 weeks on raised beds.

Habtamu Fikadu has been working with BELCO for over five years and has actively participated in agroforestry projects and quality training programs.

Farm	Yabitu Coba
Producer	HABTAMU FEKADU AGA
Species	Arabica
Varieties	74112, 74110, Heirloom
Process	Natural
Drying	Drying beds
Altitude	1850
Harvest	November - December
Type of harvest	Manual

