



ABOUT THIS COFFEE

The region's volcanic soil and high altitude create ideal conditions for coffee cultivation. With annual rainfall of approximately 1,400–1,800 mm, the trees thrive, producing dense, flavor-rich cherries. The Bombe community has a long-standing tradition of coffee cultivation and cooperative work, organizing smallholder cooperatives and washing stations .

Seasonal workers, numbering 80–150, are trained in careful cherry selection, sorting, and fermentation monitoring. The community actively engages in knowledge-sharing.

Harvest window: November–January. The journey begins with selective hand-picking of only the ripest cherries. The cherries then undergo sealed fermentation for 3–7 days, where oxygen is excluded, intensifying fruit complexity and depth. The cherries are carefully monitored throughout the fermentation phase . After fermentation, the coffee is dried on raised beds for 22 days, with careful handling to preserve flavor integrity.

Farm	Bombe
Species	Arabica
Varieties	Heirloom
Process	Natural Anaerobic
Drying	22 days drying beds
Altitude	2300-2400
Harvest	November - January
Type of harvest	Manual

