



IDIDO



Ethiopia • Yirgacheffe • Gedeb

HEIRLOOM

RED HONEY



IDIDO

This coffee is defined by a typical Yirgacheffe profile. It is picked at more than 1900 m, in the village of Idido which gives it its name. The ancient know-how of the farmers are an important part doing this beautiful coffee. This firts work, on field, is revealed by DWD, a family business which manages this drying station.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Idido
Producer	DWD
Species	Arabica
Process	Red honey
Drying	Drying beds
Altitude	1960
Harvest	November - January
Type of harvest	Manual