



## SIDAMA COFFEE

Sidama coffee can have different flavours. Sidama region is blessed with volcanic soil that is nutrient rich. The greatest advantage of the region is the self-sustaining ecosystems that maintain the richness of the soil, where natural fertilizers are formed from withering trees, dried leaves and wilted flowers.

- Origin: Ethiopia; Region: SNNP; Location: Bensa, Sidama; Village: Dembi, Shanta Golba
- Processing: Natural/Washed
- Arabic variety: Mixed Heirloom
- Altitude: 1,900 to 2,200 meters above sea level
- Harvesting time: October to December

## YIRGACHEFFE COFFEE

Yirgheffe coffee has sweet flavor and aroma with a light to medium body. It is one of the highest quality Arabica Coffees in the world, reviewed and rated. It is a single origin fine Ethiopian coffee.

- Origin: Ethiopia; Region: SNNP; Location: Gedeb, Gedeo; Village: Idido
- Processing: Natural/Washed
- Arabic variety: Heirloom varietals
- Harvesting time: October to December

Altitude: 1,700 to 2,200 meters above sea level. These elevations qualify Yirgacheffes as Strictly High Grown (SHG)/ Strictly Hard Bean (SHB) coffees. At this elevation, coffee grow slowly due to the altitude, which allows time for the tree to deliver nutrients to the coffee and develop the best flavours.

## GUJI COFFEE

Guji coffee is also a single origin Ethiopian coffee that is known for having extremely fruity forward flavours.

- Origin: Ethiopia; Region: Oromia; Location: Guji; Village: Kilenso
- Processing: Natural/Washed
- Arabic variety: Mixed Heirloom
- Altitude: 1,950 to 2,300 meters above sea level
- Harvesting time: October to December

Guji is located in the Oromia coffee growing region of Southern Ethiopia. Due to the climate and acidic soil in this particular region, almost all of the coffee trees grown here produce coffee beans with remarkable fruity flavor and are also renowned for being one of the most high quality Ethiopian coffee beans.