

Ethiopia

DAMBI UDDO ORGANIC NATURAL

About the Coffee

This dry process coffee comes to us from Guji Highlands, a group that sources coffee from smallholders and manages its own semi-forest coffee farms around the Guji zone.

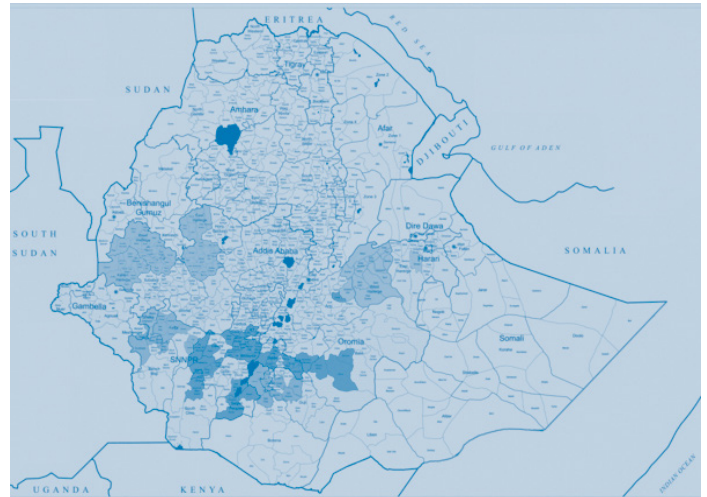
Ripe red coffee cherries were hand-picked and delivered to Dambi Uddo Station for processing. The cherries were floated in water first to remove underweight and damaged beans. After cleaning, the cherries were placed on raised beds in a single layer for drying where they were turned regularly.

About the Guji Zone

The Guji zone was distinguished as its own unique production area in the early 2000s. It is located in the Southern portion of Sidamo and is named after the Oromo people.

Tasting Notes

A gently fruit-forward, invitingly complex organic Guji cup. This coffee leads with notes of citrus and berries, has a crisp, lightly syrupy body, and a finish driven by notes of cocoa powder and cedar-like aromatic wood notes. Processed by the natural method (coffee cherries dried in the whole fruit), the cup emphasizes fruit tones with winy acidity in harmony with savory/earthy underpinnings.



Region:

Odo Shakiso Woreda, Guji Zone, Oromia Region

Producers:

Guji Highland Coffee, Dambi Uddo Station, 450 smallholders

Altitude:

1,900 - 2000 meters ASL

Varieties:

Ethiopian Heirloom Varietals

Processing:

Natural

Certification:

Organic

Quality:

Grade 3

Harvest:

October - January