GUJI TADELE WORKU G4 NATURAL

ETHIOPIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Guji Zone, Oromia region, Ethiopia

PRODUCER

Various smallholders

PROCESSING

Natural

HARVEST SCHEDULE

October - January

VARIETY

Heirloom varietals

ALTITUDE (MASL)

2100

Coffee Background

Ethiopia is the original home of Coffea arabica, and thousands of different heirloom varietals are still growing wildly among the mountainous forests. Ethiopia green coffee is celebrated for its bright fruit and floral flavors, expressed with exceptional acidity and sweetness. Coffee grading in Ethiopia is based on the combined result of physical bean qualities and cup qualities. Grades range from 1 (high) to 9 (low).

Ethiopian coffee benefits from nutrient-rich soil, derived from natural forest debris and nurtured by a variety of microclimates, with tall forest canopies providing shade over the coffee trees.

About Guii

This green coffee comes to us from Ethiopia's Guji zone, a region that stepped into the spotlight for its unique and distinctive coffee characteristics that set it apart from its neighbor, Yirgacheffe. Since the 10th century, coffee has played a role in the culture of the Oromo people of the Guji region. Centuries later, coffee is still farmed with the same traditional growing methods in the fertile forest soil.

