GUJI SHAKISO SAWANA G2 NATURAL

ETHIOPIAN GREEN COFFEE | GENUINE ORIGIN



Coffee Details

Origin

Shakiso, Guji, Oromia, Ethiopia

PRODUCER

Various smallholders, Sawana Washing Station

PROCESSING

Natural

HARVEST SCHEDULE

October - December

VARIETY

JARC Varieties, Local Landraces

ALTITUDE (MASL)

1800-2200

Coffee Background

Guji is a unique coffee region that sets itself apart from neighboring areas like Yirgacheffe and Sidama with distinct coffee varieties native to the landscape and a balanced, complex flavor profile that comes with them. It's a rural location, but despite its accessibility challenges, woredas (districts) in Guji like Shakiso have still made names for themselves in the global market with a reputation for fantastic coffees.

The Sawana Washing Station, at 1,800 to 2,200masl, is a prominent hub for processing Shakiso green coffee, whether it's with the natural or washed process. The coffee cherries for this lot were sourced from smallholders in the community.

Most coffee from Ethiopia is natural processed, which requires fewer resources & minimal infrastructure. Only the ripest coffee cherries are harvested & dried whole, usually on patios or raised beds in the sun. At Sawana, cherries are dried on 200 raised beds in layers that are four to seven centimeters thick and turned every 30 minutes for three to four weeks.

After achieving optimal moisture levels, the cherries are hulled to separate the fruit from the beans. The natural process results in sweet, intense flavors with a strong fruit-forward profile.

