



NAME:

Ethiopia
Guji G2

REGION:

Guji

ALTITUDE:

1500-2000m a.s.l.

SCREEN:

16up

SCA POINTS:

84

VARIETY:

Indigenous Heirloom - 74110 & 74112

PROCESS:

Natural

CUPPING NOTES:

Berries

Milk Chocolate

Jasmine

CUPPING NOTES

A complex and refined cup profile features enticing notes of berries, milk chocolate, and jasmine, with floral aromas adding an elegant touch. The light body complements the intricate flavors perfectly.



In the town of Uraga, smallholder farmers, typically owning less than a hectare of land, grow coffee as a backyard cash crop alongside subsistence crops like sweet potatoes, mangoes, and avocados. This diverse agricultural practice not only sustains the farmers' livelihoods but also contributes to the organic nature of the coffee. The lack of financial resources for chemical inputs means that the coffee is naturally organic, even though it isn't certified.

The natural processing method used for this coffee involves careful drying at a station organized by Hambella Flavor, Unroasted's partner in the region. Hambella Flavor works directly with the small growers, ensuring quality control and promoting sustainable agricultural practices. Agricultural officials collaborate with farmers to maintain the fertility of the land, ensuring that the coffee produced is of the highest quality.

Helping you make the best out of the beans!