

# Niguse Nara



May Release

Huro Hibiwo Village, Bense, Sidama, Ethiopia

Strawberry Preserves // Nutmeg // Cantaloupe

We've got something special from the highlands of Sidamo, Ethiopia. The coffee comes from Niguse Nara's farm in Bensa village, where it's grown at some of the highest altitudes in the region, between 2100 and 2400 meters. They cultivate varieties 74110, 74112, and Heirloom, which are known for their rich and distinct flavors.

**Producer:** Niguse Nara  
**Altitude:** 2100-2400 m  
**Process:** Natural  
**Cultivar:** 7411 & 74112, Heirloom  
**Use:** Filter

## What's Unique

Niguse has 10 hectares of coffee spread across 3 different parcels of land in the Huro Hibiwo village in Bensa, Sidamo. Niguse's coffee is all processed and dried at his family home. Niguse uses a unique 56-hour fermentation process he perfected with advice from top coffee experts. It involves carefully selecting only the ripest cherries, soaking them to remove any less than perfect beans, then fermenting them in bags before a slow drying under shade nets for up to four weeks.

The result? A coffee with standout notes of elderberry, citra hops, and blackberry jam. It's a remarkable example of what Sidamo has to offer. Every sip brings a little piece of that rich, agricultural craftsmanship right to your cup. Perfect for sharing a moment of genuine quality and taste.



Merit