

Anasora Guji



September Release

Guji, Ethiopia

Kyoho Grape // Mango // Dark Chocolate

This coffee is grown under the canopy of indigenous shade trees, intercropped with spices, tuber crops, and false banana—creating a biodiverse environment that supports both coffee quality and ecological balance.

The processing station was established to exclusively source fully ripe, red cherries from highland farms, ensuring a distinctive cup for specialty coffee lovers. Farmers selectively handpick only red cherries and deliver them directly to the station.

After harvest, cherries undergo a 10-hour aerobic fermentation at a stable room temperature of 24°C. They are then carefully spread on African raised beds constructed from bamboo, mesh wire, shade netting, and plastic to dry under natural sun heat.

The drying process lasts 3–4 weeks, during which producers turn the cherries regularly to promote even fermentation and to prevent mold or spoilage. Over this time, the coffee slowly develops its depth of flavor, resulting in a clean and vibrant natural profile that reflects both the terroir and the care of its producers.

Producer: Anasora District/Village
Altitude: 2200-2300 m
Process: Natural
Cultivar: Varieties 74110, 74112
Use: Pour-over



Merit