



Yirgacheffe Halo Beriti Natural

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HISTORY

Halo Beriti coffee comes from Ethiopia's southern region, Yirgacheffe. Harvested from native Ethiopian heirloom varieties, Yirgacheffe coffee has a distinctly fruity and floral flavor profile that many coffee drinkers cherish.

Halo Beriti coffee is named after the area where it is grown, home to Gedeo farmers who have worked the land for generations, growing food crops and coffee, usually next to each other on the same fields.

PRODUCER


VARIOUS SMALLHOLDERS

LOCATION



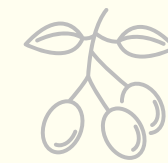
 COUNTRY
ETHIOPIA

 ALTITUDE
2,200-2,300
MASL

 REGION
SOUTHERN
REGION, GEDEO
ZONE, GEDEB
DISTRIC

VILLAGE
BERITI

VARIETY



HEIRLOOM

TECHNICAL



PROCESSING METHOD
NATURAL



HARVEST
DEC-JAN



CHARACTERISTICS
BALANCED AND FRUITY WITH NOTES OF ORANGE, CRANBERRY,
STONEFRUIT AND CREAM, WITH A SILKY FINISH.

