



**Opal Coffee**  
Specialty Green

# **Guji Hambela Natural**

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## HISTORY

Natural processed Ethiopians are wilder and more gamey in taste. They usually have a sweetness to them along with a heavier body. The beans are picked by the farmers and then spread out to dry in the sun. They are then raked every few hours, throughout the day.

This process means that they are not always dried evenly, which helps create the funky taste of an Ethiopian natural. It's a proud tradition and it certainly packs a punch!



## PRODUCER

VARIOUS SMALLHOLDERS



## LOCATION



COUNTRY  
**ETHIOPIA**

REGION  
**GUJI ZONE, OROMIA**



ALTITUDE  
**1200 - 2000 MASL**



## VARIETALS



**HEIRLOOM**



## TECHNICAL



HARVEST

**JAN-FEB  
NOV-DEC**



PROCESSING METHOD

**NATURAL**



WASHING STATION  
**WONBERTA HAMBELA**



CHARACTERISTICS

**CLEAN, HONEY, CREAMY APRICOT,  
CHOCOLATE, TROPICAL FRUITY AND  
COMPLEX**