



Guji Gr2 Washed

Our Website:
www.opal.coffee

Contact Us:
trade@opalcoffee.com.au
trade@opalcoffee.nz
trade@opalcoffee.us



HISTORY

Over the course of several centuries, the Guji people, along with the rest of the Oromo people, have been cultivating coffee in their fields. Even today, a significant number of Guji farmers continue to cultivate their Guji coffee using traditional methods. It is common practice to intercrop coffee with food crops in order to make the most efficient use of land and to ensure that families have access Basic necessity.

PRODUCER

Small Farmer – Co-op

LOCATION



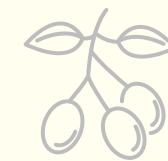
 COUNTRY
ETHIOPIA

 ALTITUDE
1,900-2,110
MASL

 REGION
OROMIA
GUJI

ZONE
GUJI

VARIETY



HEIRLOOM

TECHNICAL



PROCESSING METHOD
WASHED



HARVEST
NOV-DEC



CHARACTERISTICS
CRISP AND MEDIUM BODY, A CREAMY TEXTURE THAT LINGERS ON YOUR PALATE. FLORAL NOTES OF GINGER AND ORANGE BLOSSOM, JUICY TROPICAL FRUIT AND PEACH FLAVORS BRING A BURST OF SWEETNESS. CITRUS UNDERTONES AND A CLEAN FINISH.

