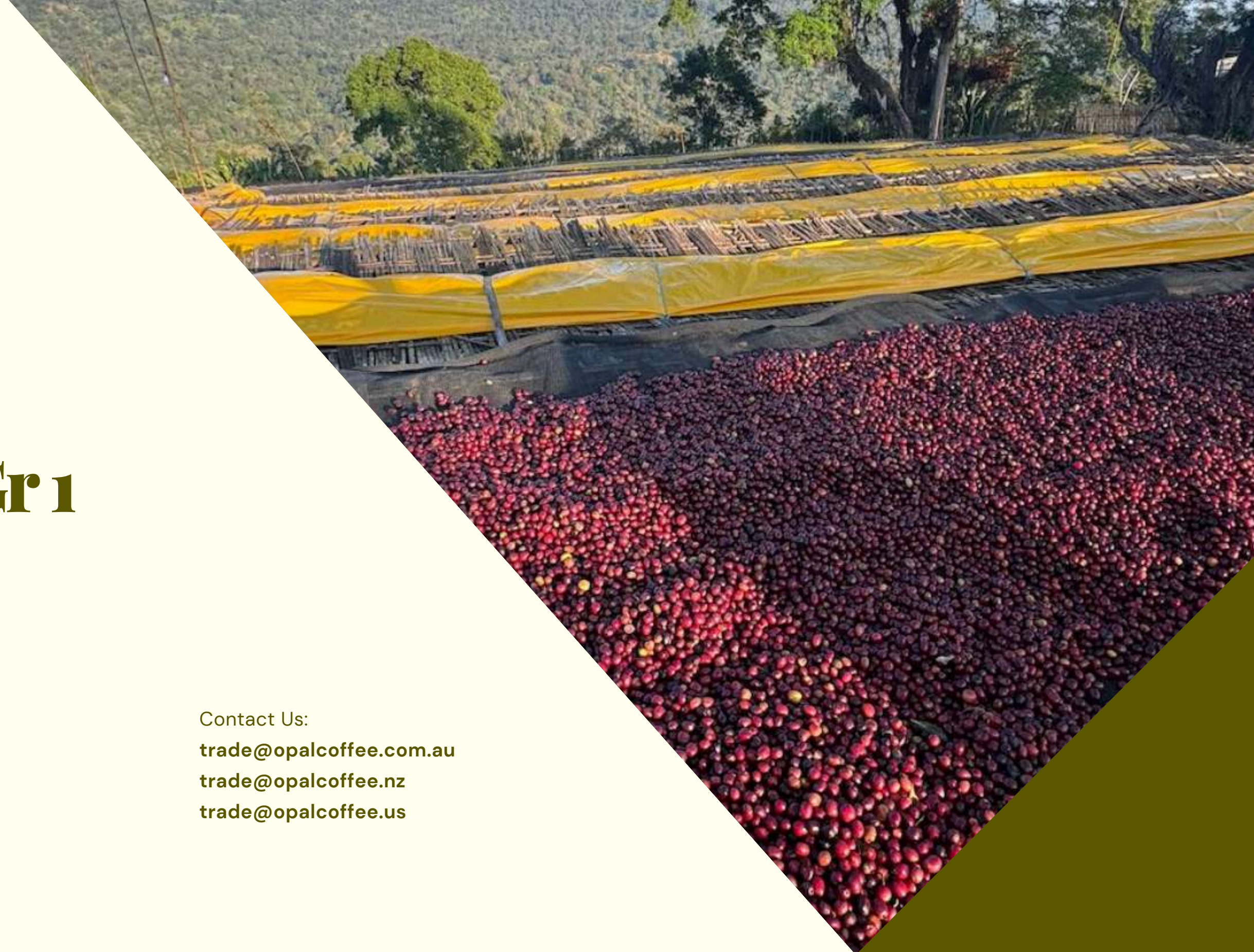




# Guji Gogogu Gr 1 Lactic

Our Website:  
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## HISTORY

Guji is a zone in South-Eastern Oromia. Guji produces excellent coffee due to the land being an untouched forest for the longest of times making the land very fertile. The high altitude also adds to the quality of the coffee.

Tracon's Gogogu Station is named after the "Kebele" or sub-district it's located in. The station took deliveries from 470+ farmers in the 2024/2025 harvest season which comes to about 450,000 kg of cherries.

The lactic solution was made with a 2% salt concentrate and fermented for 72 hours which resulted in a very fruity yet fermented notes in the cup.

## PRODUCERS


VARIOUS SMALLHOLDERS

## LOCATION



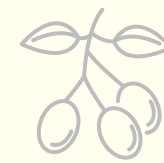
 COUNTRY  
ETHIOPIA

 REGION  
GUJI, OROMIA

 ALTITUDE  
1,900-2,200 MASL

SUB-REGION  
GOGOGU, BEKAKA, GOGOGU  
URAGA

## VARIETY



74410



74412



HEIRLOOM

## TECHNICAL



PROCESSING METHOD  
72 HOURS LACTIC



HARVEST  
NOV-JAN



CHARACTERISTICS  
SWEET, CITRUS AND TROPICAL FRUITS. TEA-LIKE BODY, DELICATE  
ACIDITY, SOFT AND CLEAN.

