

BOMBE GATTA



Name: Bombe Gatta

Coffee Description: Grown and harvested at Bombe, Sidama, Ethiopia, a place known for its rich vegetation and climate. Sourced from farmers.

Variety: 74110/741112

Processing Station: Gatta Farm & Lodge Station - Established at 2008

Description and Station Background: Named after a fall passing through the middle of the farm, it was a forest before being discovered by the cofounder Mulugeta Dukamo while managing the construction of Gafisse Station. First coffees were planted on 2013, and the drying station was established on 2017. It is surrounded by vegetation and forest with 100 years old trees, which helps as a shade to the farm and the drying station.

Elevation: 2120 - 2210 Meters

Coordinates: 6°34'57"N & 38°52'18"E

Processing Types: Natural, Anaerobic and Carbonic Fermentation

Climate: Sunny and Humid

Annual Rainfall: 1200 mm - 1599 mm

Number of Farmers Contributed: 1022

Sourced Coffee: Bombe

Annual Output & Capacity:

Equipment and Tools: African Beds, Fermentation Tanks

Community and Env't Guidelines: Recycled Wastage and Compost

Number of Employees:

Beds: