

Ethiopia Nguisse Nare

Apricot • Orange Creamsicle • Honeysuckle • Raspberry Sorbet

Light



Dark



Nguisse's Story

Our third year purchasing coffee from Nguisse. He owns and operates three farms with his son Biruk near Bensa Daye, a town in Sidama, Ethiopia. Nguisse is committed to high quality coffee production, with aims to win the Cup of Excellence in Ethiopia. His three plots (Bombe, Murago, and Horoxtibro) are all high elevation plots. We visited his Bombe plot in February, which is only accesible by motorbike. Nguisse currently produces only naturals, with raised bed drying under shade.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
ETHIOPIA	SIDAMA	BENSA DAYE	MURAGO
FARMERS:	ALTITUDE:	VARIETIES:	PROCESSING:
NGUISSE NARE AND HIS SON BIRUK	2350-2400 m	ETHIOPIA 74158	FULL NATURAL
CHERRY HANDLING:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
FLOTATION AND SORTING	RAISED BED DRYING UNDER SHADE FOR 20 DAYS	CROP TO CUP	APRICOT, ORANGE CREAMSICLE, HONEYSUCKLE, RASPBERRY SHERBERT

Pricing Transparency

Our Purchase
5 bags (60 kg each)

Landed Cost
(Plus Shipping)
\$9.00 per pound

Roast Moisture Loss
\$0.98 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$24.50