



## ETHIOPIA LIMU TEGA & TULA FARM

100 % ARABICA

**Region:** Kaffa **Altitude:** 1.850 – 1.900 m **Species:** 100 % Arabica **Variety:** Heirloom **Processing:** natural  
**Taste:** dried fruits, brown sugar, cinnamon, slightly viney



### Roast



### Preparation



## A sweet gourmet coffee from East Africa

In Limu, farmers cultivate their coffee plants according to ecological principles. The plants grow in small plots situated at an altitude ranging from 1,850 to 1,900 metres, making this a real highland coffee. After harvesting, the farmers bring the cherries straight to their cooperative facilities, where they are checked and processed. The result is a balanced, slightly sweet gourmet coffee that gives its aromatic best as a filter coffee.