BOMBE QONQANA



Name: Bombe Qonqana

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

Variety: 74110/74112

Processing Station: Qonqana Station

Description and Station Background: Named after a river passing by between our two stations, The first and one of the biggest and the oldest station, Often to be called "The Mother Station" by the locals, The first owned station by the owners, Found at bordering Qonqana river

Elevation: 1910 – 2010 Meters

Coordinates: 6º31'51''N & 38º49'37''E

Processing Types: Washed and Natural

Climate: Sunny and Humid

Annual Rainfall: 1599 - 1799 mm

Number of Farmers Contributed: 1022

Sourced Coffee: Bombe & Bensa Area

Annual Output & Capacity: 900,000Kgs last year – 1.5mil Kgs this year estimated (in cherries)

Equipment and Tools: Eco Friendly Depulping and Pressurized Sorting Machinery, Fermentation Tanks and Washing Tunnels, African Beds

Community and Env't Guidelines: Compost and Dedicated Eco Friendly Sanitation of Washed Wastage and Natural Treatment **Number of Employees**: **Beds**: 327