

SARCO PREMIUM COFFEE

2025 ETHIOPIA

HARVEST OFFERINGS

ARRIVING EARLY-MID JULY | BOOKING NOW | SPOT PRICING AVAILABLE

LANDED LOTS

Now Booking: 5 Premium Ethiopia Lots from the 2025 Harvest

WASHED

NATURAL



**BENTI
NENKA**
Guji Hambela



CHELCHELE
Yirgacheffe
Gedeb



WURI
Yirgacheffe
Gedeb

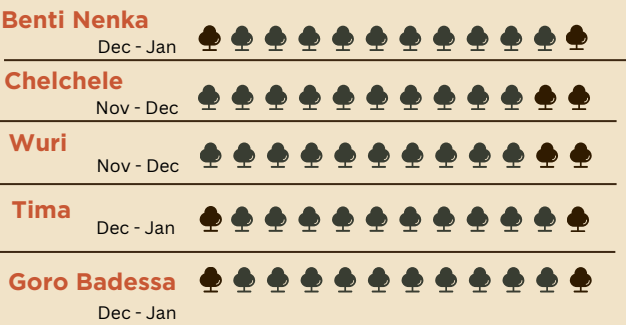


TIMA
Guji
Shakiso



**GORO
BADESSA**
Guji Hambela

HARVEST DATE



WASHED COFFEES



NATURAL COFFEES



Each coffee lot represents their distinct growing area, terroir and processing method.



Average growing elevation: 1,900–2,500 MASL

SUPPLY CHAIN



Each coffee travels a clear path—from farm to processing, export, and storage. This chain is built on long-term relationships and shared commitment to quality.

TEAM LEADS

Seife Tuuloskorpi - Quality Control Lead

With over 15 years in Ethiopian specialty coffee, Seife leads quality control from his lab in Addis Ababa. He has sent coffees to Europe for many years and personally evaluates and approves every lot before export.

Saron Nigussie - Founder & CEO

Born and raised in Ethiopia, Saron founded Sarco to connect her roots with global coffee trade. With a Finance degree and a Master's in Supply Chain & Logistics, she leads with a focus on transparency, equity, and partnerships.

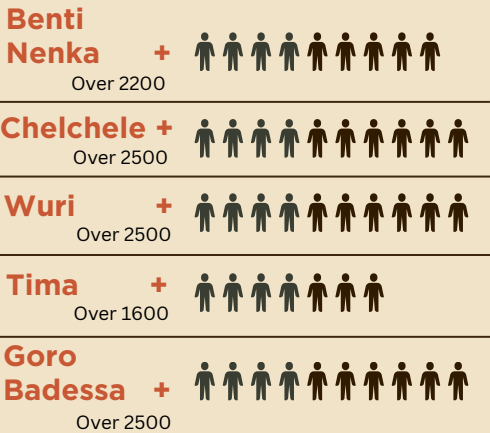
Aragae - Sourcing & Logistics Lead

With 10+ years of experience, Aragae travels Ethiopia's coffee regions to assess quality, evaluate processing, and source the best lots. His knowledge of producers and logistics ensures smooth farm-to-export operations.



Guji and Yirgacheffe are both iconic regions, known for their altitude, microclimates, and exceptional cup quality.

FARMER PRODUCERS



Key: represents 250 producers

Lots are sourced from central washing stations, aggregating cherries from 11,000+ smallholders.