



ABOUT THIS COFFEE

This forest coffee is collected from various producers in the Goma district. These farmers bring their cherries to Mana Mufti, the drying station run by Mustafa Mohamed Ali, with whom we have been working since 2016.

It's here that Mustafa and his teams prepare this honey coffee, which we've been buying since 2021, and which dries with its mucilage, as they worked with our agronomic engineers.

Mustafa was quick to show his enthusiasm for this process, which uses less water, is more respectful of the environment, and is always more qualitative thanks to Mustafa's great motivation for quality.

Producer	Mustafa Mohamed Ali
Species	Arabica
Varieties	Heirloom
Process	Honey
Drying	Drying beds
Altitude	2000
Harvest	November - January
Type of harvest	Manual

