

TABA COFFEE VILLAGE

 Ruanda • Nordprovinz • Taba



ÜBER DIESEN KAFFEE

Coffee Village is driven by a philosophy based on three key areas: Quality, environment & community.

QUALITY: Selective harvesting, traceability and process control

Coffee Village grows only the traditional bourbon variety.

Traceability: During harvesting and processing, the coffee from each plot is isolated to ensure maximum traceability. The result is reflected in the cup as each micro-lot reflects the unique characteristics of its plot (soil, shade, sunlight, etc.).

Harvesting: selective and manual, only cherries that have reached perfect maturity are picked.

Sorting: under-ripe cherries, those damaged by insects and foreign bodies (branches, leaves, stones, etc.) are removed.

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| Plantage | Taba Coffee Village |
| Produzent | Coffee Village |
| Arten | Arabica |
| Varietäten | Bourbon Rot |
| Verfahren | Gewaschen |
| Trocknen | 21 Tage trockenbetten |
| Höhe | 1700 - 2000 |
| Ernte | Mai |
| Art der Ernte | Manuell |

UM WEITERZULESEN, BESUCHE

