# 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