TABA COFFEE VILLAGE

Rwanda • Province du Nord • Taba



ABOUT THIS COFFEE

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.

Farm	**Taba Coffee Village**
Producer	**Coffee Village**
Species	**Arabica**
Varieties	**Red bourbon**
Process	**Washed**
Drying	**21 days drying beds**
Altitude	**1700 - 2000**
Harvest	**May**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT