

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

