

TABA COFFEE VILLAGE

Ruanda • Nordprovinz • Taba

BOURBON ROT | GEWASCHEN

BELCO

TABA COFFEE VILLAGE

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.

BELCO

SCANNE DEN QR-CODE FÜR WEITERE INFORMATIONEN AUF BELCO.FR

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