



TABARA COFFEE VILLAGE

 Ruanda • Nordprovinz • Tabara

BOURBON ROT

GEWASCHEN



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.



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