



Cup Profile-

Full, fruited, lemon zest, citrus fruits. Chocolaty, acetic acidity in flavour, mildly earthy with a creamy finish.

Varietals-

Bourbon, COMPACT (from Tanzania Coffee Research Institute - TACRI)

Harvest-

March – June (Main), October – December (Fly)

Processing Method

Natural Processed, sun dried on raised African bed

Altitude

1550 – 1900masl

Climate

March – June – rainy season – heavy // October – December – light rains

Soil

Red Volcanic soils that are lightly acidic, rich in nitrogen, potassium and magnesium

