



## 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

