

TANZANIA



Region

South

Producer

Smallholder farmers

Altitude

1,200 - 2,000 masl

Variety

Heirloom cultivars

Harvest Period

Jun - Oct

Processing

Washed

TANZANIA WASHED ARABICA PB SOUTH, NYASI FURAHA RAC (IP/MI)

bright • tea-like • blackcurrant • cranberry • lime

Tanzania stuns with fascinating wildlife, cultural abundance, and natural superlatives ranging from a spectacular coastline and the Serengeti savannah to the snow-peaked Kilimanjaro. Ever since the early 1900s, Tanzania has been keeping an eye on preserving its natural beauty. Today, about one-third of the country's territory is official national parks or conservation areas. Amidst this scenic diversity, some of the finest African coffees with complex cups and lively acidity are found here. Arabica coffee makes up about 70 % of Tanzania's coffee production and is mostly produced on the slopes of Mount Kilimanjaro in the north and in the southern highlands of Mbeya and Ruvuma. There, coffee trees are commonly intercropped with banana trees, wrapping the land in shades of lush green.

Just as impressive as the country's natural wealth is its warm-hearted and hospitable people who live from Tanzania's natural abundance to a significant extent. Agriculture is the main source of income. While larger estates account for only 10% of the coffee produced, 90% of coffee grows on smallholder farms. Coffee cultivation is still manual labor, ensuring that only the ripest cherries are hand-picked. This coffee from the south of Tanzania is a handcrafted coffee where the hard labor is reflected in a fine cup with intense fruity notes - a cup profile Tanzanian Peaberry coffees are famous for. Peaberry refers to pea-shaped beans where only one seed rather than two forms inside the coffee fruit. Branded under the List + Beisler name Nyasi Furaha, this cup profile stands for a pleasant citric and bright cup paired with notes of cranberry and black currant.