

Tanzania

KILIMANJARO PEABERRY CLASSIC

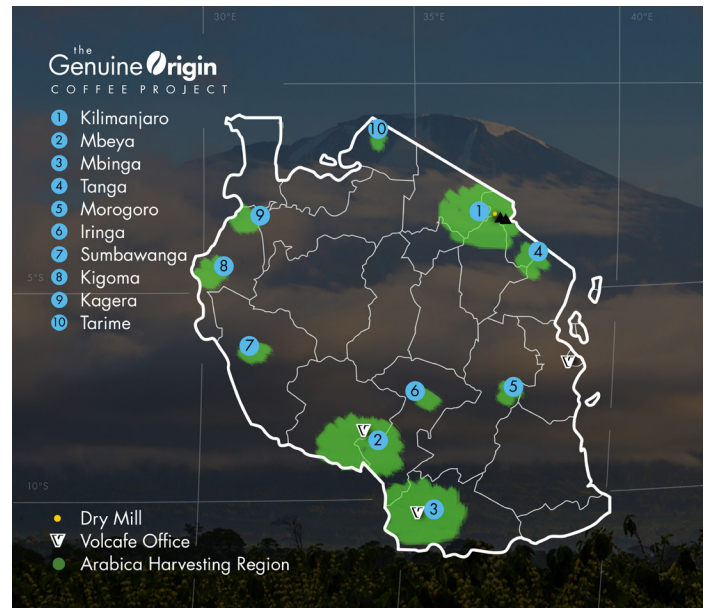
CUP PROFILE

A complex cup profile with dark chocolate, notes of red currant, citric acidity and nutty finish.

ABOUT KILIMANJARO PEABERRY CLASSIC

This coffee is a true Kilimanjaro classic. It was produced along the ridges of Africa's highest mountain, Kilimanjaro by three award-winning farmer cooperatives.

This lot is the collective effort of smallholders who belong to the Mamsera, Mahida and Kirwa Keni cooperative groups in the Kilimanjaro district. These co-ops deliver their coffee to the Rafiki Coffee Mill, which completes the production of nearly 60 percent of all coffee in northern Tanzania. The Kirwa Keni cooperative, in the Rombo district, was established in the 1980s as a member of the Kilimanjaro Native Co-operative Union (KNCU) the first and oldest co-op in Tanzania, dating to 1925. The Mamsera cooperative is led by Mrs. Mary Shayo, its acting secretary, who is known to many as simply Mamsera. The co-op is renowned for producing some of the best coffees in the country, thanks in large part to Mary's leadership.



Region:

Kilimanjaro

Producers:

Mamsera, Ushiri and Kirwa Keni Farmer Cooperatives

Mill:

Rafiki Coffee Mill

Altitude:

1,350–1,750 meters ASL

Varieties:

Bourbon, Kent

Harvest:

October - December 2020

Processing:

Washed



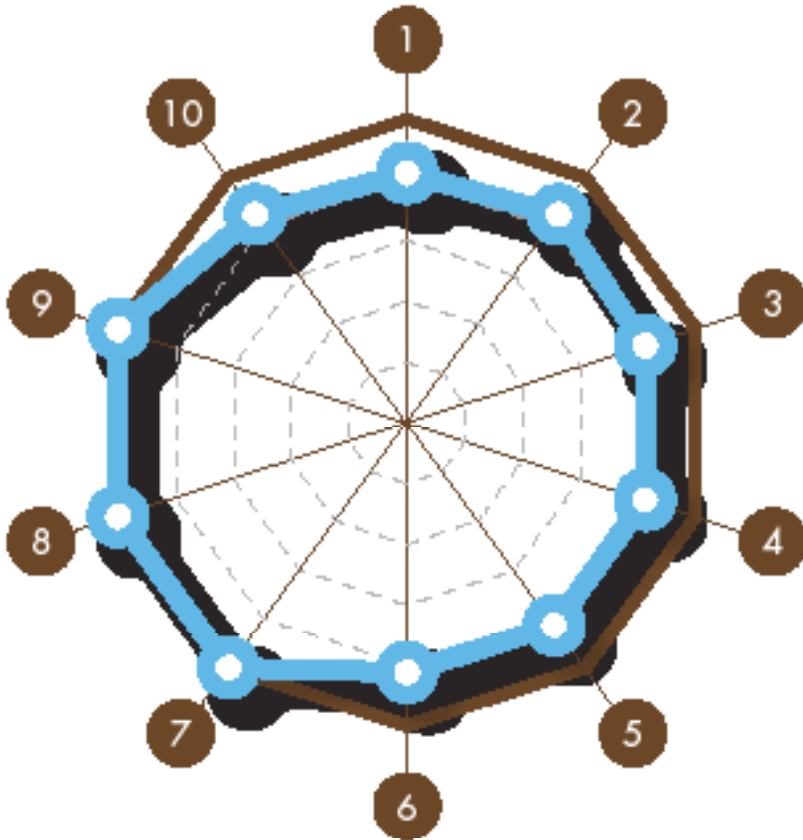
Tanzania

Peaberry Mamsera Juu

FROM OUR TEAM IN TANZANIA

"This coffee has been produced along the ridges of Africa's highest mountain, Kilimanjaro and the farms which produced this coffee have been established for generations and are vital to the local community."

- FLAVOR** Grape, cherry, orange
- BODY** Cream soda body
- AROMA** Fruity
- ACIDITY** Bright



- 1 8.25 FRAGRANCE/AROMA
- 2 8.50 FLAVOR
- 3 8.25 AFTERTASTE
- 4 8.25 ACIDITY
- 5 8.25 BODY
- 6 8.25 BALANCE
- 7 10.0 UNIFORMITY
- 8 10.0 CLEAN CUP
- 9 10.0 SWEETNESS
- 10 8.50 OVERALL

Moisture: xx.x% on pre-shipment sample