



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Tanzania Peaberry Northern Select+ A

Our Tanzania Peaberry Northern Select + is produced by a grouping of small farm holders in Northern Tanzania at 3,000 – 5,500 ft elevation. The lot is comprised of Bourbon and Kent varieties and is washed and sun dried. In the cup the our Tanzania Peaberry Northern Select + has a citrusy notes and a very good acidity and body. Peaberry (PB) is a naturally occurring selective process, that is more common at higher altitudes. When a coffee cherry forms it normally consists of two halves that together form a single bean. Peaberries occur when only one half or lobe develops. These abnormal beans (sometimes up to 10% of a crop based on genetics of tree and environment) are usually sorted out during the milling process. Roasters sometimes call them “pearl” coffee, and many roasters find that the peaberry coffee produces a more intense taste as flavors are amplified due to the smaller bean. The higher acidity is perfectly suited for African coffees, especially Tanzania. Our Tanzania Peaberry Northern Select + is a 100% peaberry. Harvest runs from October to February, varying with respect to each farm’s elevation. Tanzania borders a few of the great East African coffee producers, namely Burundi, Kenya, Malawi, Rwanda and Uganda. Here cooperative growing is the norm with independent, small farms accounting for approximately 90% of the annual production. Practically all of Tanzania’s exported coffee is of the washed type, and although there is a small contingent of robusta grown at lower altitudes, the vast majority is arabica. Tanzania coffee farmers can also utilize specialized services and receive education in modernized agricultural made available through the Tanzania Coffee Research Institute, which was founded as a non-profit in 2000 to assist the nation’s approximately 2.4 million coffee growers.

Cupping Notes: Very good fruity acidity and body. Citrus flavors in the cup.



Producer:	Small Farm Holders In Northern Tanzania
Variety:	Bourbon, Kent
Processing:	Washed & Sun Dried
Altitude:	3,000 – 5,500 ft (914 - 1676m)
Coffee Grading:	PB+
Classifications:	PB is for Peaberry. Tanzania also has AA, AB and B grade coffee
Harvest:	October - February

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