



Tanzanian Peaberry

Product Overview

Bakers Chocolate | Spice | Smoke

Dark Roast

**Tanzanian Select
Peaberry**



**Bakers Chocolate
Spice | Smoke**

Specs

- Origin : Tanzania
- Region: Songwe
- District: Mbozi
- 235 Family Owned Farms
- Heirloom Arabica
- Roast Level: Dark
- Process: Washed
- Elevation: 1400-1800 m above sea level

DETAILS

Tanzanian peaberry, this coffee presents another distinctive experience for me. Peaberry is of particular interest due to its uncommon characteristic – within the coffee cherry, there's only one seed, deviating from the usual two beans found in a cherry. These special beans are then hand picked from the larger crop and separated into their own lot. Taken to a dark roast level to extract and accentuate their bold flavors, promising an exceptional and rich coffee experience.

Tanzanian coffee, known for its rich and chocolaty profile, consistently ranks high on our list for those seeking a robust, chocolate-infused dark roast. Dark roasted, this coffee takes on a fuller body, highlighting a robust bakers chocolate undertone that harmoniously blends with the classic African spice notes and complements the roasted and smoky tones.

Producer info

The Tanzania Select Peaberry is sourced from a collective of 235 family-owned farms situated in the Mbozi district within the Songwe region of Tanzania. The producers carry out the harvest and deliver the coffee cherries to a central processing station. Here, the coffee undergoes a meticulous process that includes depulping, fermentation, washing, and drying. Over the past three years, these aggregate processing stations have been strategically set up to offer producers a centralized facility for consistent coffee processing. This approach aims to enhance the overall quality of the coffee, leading to improved prices in the international market as a result of the heightened quality assurance.