



ABOUT THIS COFFEE

This organic Natural comes from Rwanda's Eastern Province, a sunny region where coffees naturally show more body and a softer acidity. It is processed at the Taba station, opened in 2020 and equipped with 60 drying beds, which receives cherries from producers registered by Coffee Villages, the organisation created by Tom and Sylvia Bagaza. Before founding Coffee Villages, Tom spent nine years working on the USAID development projects PEARL and SPREAD, directly supporting producers by helping them organise into cooperatives, develop business plans, improve management practices, and enhance quality. Seeing the positive impact of these programs on farmers and their communities inspired him to bring a similar model to his own village, Taba. Together with Sylvia and Australian pastor Mark Zschech, they launched a project focused on using coffee production to improve local livelihoods.

A Natural that reflects the sunny terroir of Eastern Rwanda and the commitment of Coffee Villages to the producers of Taba.

Producer	Coffee Village
Species	Arabica
Varieties	Bourbon Mayaguez 139
Process	Natural
Drying	30 days drying beds
Altitude	1700-2000
Harvest	March - August
Type of harvest	Manual

