



TABA



Rwanda • Province de l'Est • Muhura • Taba

BOURBON MAYAGUEZ 139

NATURAL



TABA

This Natural processed coffee comes from the Eastern Province of Rwanda, a sun-drenched region where coffees naturally exhibit more body and a gentle acidity.

It is processed at the Taba station, opened in 2020 and equipped with 60 drying beds, which receives coffee cherries from the producers registered by Coffee Villages, the structure created by Tom and Sylvia Bagaza.

Prior to Coffee Villages, Tom worked for nine years on the USAID PEARL and SPREAD development projects, where he directly supported producers: structuring into cooperatives, developing business plans, professionalizing management, and enhancing quality. It was by witnessing the concrete impact of these actions on the lives of farmers that he wished to replicate this model in his own village, Taba.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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