



LIST + BEISLER

TANZANIA

AA
SOUTH
NYOTA KUSINI

Premium
Coffee
Culture
since 1901



Tanzania

Region

Mbeya, South Tanzania

Producer

Smallholder farmers
from 6 AMCOS

Altitude

On average 1,600 masl.

Variety

Bourbon, Kent

Harvest Period

Apr - Sep

Classification

AA

Processing

Washed

TANZANIA AA WASHED SOUTH - NYOTA KUSINI

Tanzania stuns with a broad mix of wildlife, cultural abundance and natural superlatives. Ever since the early 1900s, Tanzania had a special eye on preserving its natural beauty. Today, about 38% of the country's territory are official national parks or conservation areas. Add to that a spectacular coastline and the snow-peaked Kilimanjaro in the north. Amidst this diversity, some of the finest African coffees with complex cups are found here. Tanzanian Arabica coffee production is mostly found around the Kilimanjaro in the north and in the southern highlands of Mbeya.

The Mbeya region in the southwest is known for its fertile soils and produces next to high-class coffee also cacao, tea and spices. Being a rather remote and not so developed area, Mbeya has a unique feature. Here, coffee is grown on high plateaus instead of steep slopes. The farmers in this region encounter intense sunshine during summer but also extremely heavy rainfalls during winter times.

These farmers usually do not own more than 2 ha of coffee, but also grow corn and soy for their own needs. Coffee production is still manual labor, ensuring that only the truly ripe cherries are hand-picked. The farmers then deliver the cherries to the so called "Central Pulping Units" (CPU), small washing stations owned and operated by 10-80 farmers from the respective AMCOS. The cooperatives receive regular trainings on agronomy, focusing on improving the coffee and processing quality. This coffee from South Mbeya is doubtlessly a handcrafted coffee where the hard labor is reflected in a fine cup with intense notes.

Citric acidity · Dark fruits · **Black tea**
Spices · **Sweet and intense**