

TODAY'S VARIETAL:

ORGANIC DEMOCRATIC REPUBLIC OF CONGO

ROAST: MEDIUM/DARK

BODY: MEDIUM

**TASTING NOTES: DARK CHOCOLATE, CARAMEL
WITH A BERRY/CHERRY FINISH**

LOCATION: NORTH KIVU, DEMOCRATIC REPUBLIC OF CONGO

SOPROCOPIV COOPERATIVE

ALTITUDE: 1,525 METERS

VARIETAL: BOURBON

PROCESS: FULLY WASHED DRYING: PATIO SUN DRIED

HARVEST: AUGUST - DECEMBER

This organic Kivu Special Prep coffee is grown and processed by the Soprocopiv cooperative located in the province of North Kivu. These beans are dry-milled in the village of Butembo. This coop, created in 2004 by a group of farmers who are motivated to improve their lives - specifically to improve