

# TODAY'S VARIETAL:

# TANZANIAN PEABERRY

**ROAST: MEDIUM DARK**

**BODY: FULLER BODY & SMOOTH**

**TASTING NOTES: DARK CHOCOLATE WITH A  
TASTY RASPBERRY FINISH**

**LOCATION: NYAMTIMBO-SONGEA RUVUMA, SOUTH TANZANIA**

**ALTITUDE: 3,900 - 5,900 FEET (1,189 - 1,799 METERS)**

**VARIETAL: ARUSHA, BOURBON**

**PROCESS: WET PROCESS**

**DRYING: SUN & MECHANICALLY DRIED ON PATIOS**

**HARVEST: JUNE - OCTOBER**

Ruvuma is a region in southwestern Tanzania, named after the Ruvuma River which flows along the southern border with Mozambique.

Peaberry refers to the fact that there is only a single bean in each cherry.