

Kiboko Peaberry



Tanzanian coffees are grown on the slopes of Mount Kilimanjaro, under the shade of banana trees, truly an exotic location for this east African coffee. Tanzanian coffee is somewhat similar to the coffee of its neighbor north of the border (Kenya for the geographically challenged), bright, clean and aggressively complex. The grading process in Tanzania is also the same as in Kenya, where it is graded on bean size, and AA is the largest, followed by A and B down the line.

In the United States a very popular Tanzanian coffee is the peaberry variety. Why? Well, a couple of theories about that one. Peaberries seem to have a mystique about them. What's a peaberry? It's when a single bean develops inside the coffee cherry, instead of the familiar two "flat beans". Why so many fans of the peaberry? The theory is that all the goodness of the coffee cherry is in only one bean.

Another reason for the popularity of Tanzanian peaberries is simply a factor of supply. The Japanese buy the bulk of Tanzania flatberries (regular coffee beans) and since the peaberries have been sorted out, a market was needed for the peaberries. Since peaberries have the cult following mentioned above, Viola! Exotic Tanzania Peaberries!

ID# 6953

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| Origin | Tanzania |
| Region | Arusha |
| Farm | Various smallholder farmers |
| Variety | Bourbon, Kents, Typica, Blue Mountain |
| Altitude | 1400-2000 masl |
| Proc. Method | Fully Washed and Sun Dried |



Hence, with the exotic name (Tanzania) and the peaberry factor, we cup and cup to find those cups that truly deserve the praise, and are not just a function of the hype!

Gallery Kiboko Peaberry

