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# Tanzanian BCT Select Peaberry

~3 minutes

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Rated **5.00** out of 5 based on 5 customer ratings

[\(5 customer reviews\)](#)

\$5.95

**Regular Price \$6.99/lb**

Rich and chocolaty, Tanz coffee is always high on our go to list for stronger chocolaty darker roast coffee. At the medium roasts one will see a more gentle cup with good body, a little sweeter edge, hints of acidity and stronger chocolaty spice. Darker roasts get much fuller bodied and bring out the very strong bakers chocolate edge balancing nicely with classic African spice note and complimenting roasty/smoky tones.

219 in stock

<b>Arrival Date:</b>	12/01/22
<b>Origin:</b>	Tanzania
<b>Processing Method:</b>	Washed
<b>Lot #:</b>	0003

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## Description

Tanzania BCT Select Peaberry is sourced from a group of 235 family-owned farms located in the Mbozi district within the Songwe region of Tanzania. Producers harvest and deliver cherry to a centralized processing station where the coffee is depulped, fermented, washed and dried. The aggregate processing stations have been established in the last three years to provide producers with a centrally located processing facility that can process coffee more consistently and ensure better quality, which results in better prices from the international market.

**Tasting Notes:** Rich and chocolaty, Tanz coffee is always high on our go to list for stronger chocolaty darker roast coffee. At the medium roasts one will see a more gentle cup with good body, a little sweeter edge, hints of acidity and stronger chocolaty spice. Darker roasts get much fuller bodied and bring out the very strong bakers chocolate edge balancing nicely with classic African spice note and complimenting roasty/smoky tones.

**Roasting Notes:** Medium to dark roasts are preferred and let the cup shine. Light roasts risk a little earthy tone that will blossom into more spicy chocolate factor darker roasted. We found a quicker roast accentuates some of the sweeter tone and crispness which was a good thing.