TANZANIA RFA NGORONGORO FINAGRO ESTATE AA AGROZ

Notes: RASPBERRY, LIME, RAISIN, CARAMEL, MILK CHOCOLATE

ORIGIN INFORMATION

Grower:	Neel and Kavita Vohora | Finagro Estate
Variety:	Bourbon (N39), Kent, SL-28, and SL-34, TACRI, Ruiru-11, Batian
Region:	Karatu District, Arusha Region, Tanzania
Harvest:	June - December
Altitude:	1,600 – 1,800 meters
Soil:	Volcanic loam
Process:	Fully washed and dried in raised beds
Certifications:	Rainforest Alliance

BACKGROUND DETAILS

This is a single-estate AA preparation lot from the Vohora siblings, part of an outstanding, multi-generational family who take climate preservation and quality equally seriously. The Vohoras manage a combined 1000 hectares of gorgeous coffee farm and forest preserve along the rim of northern Tanzania's Ngorongoro crater, and produce a stunning variety of profiles, through variety and process separation, year after year.

Finagro Estate

Finagro Estate is a 600-hectare coffee plantation in the Karatu district of Tanzania. The estate is technically comprised of two conjoined farms—Ascona and Helgoland—and is currently owned and managed by Neel and Kavita Vohora, siblings, multi-generation coffee growers, and agricultural entrepreneurs in this extremely unique part of East Africa. Both farms are cultivated along the rim of

the Ngorongoro Crater, the largest unbroken caldera in the world and a breathtakingly scenic landscape of escarpments and fertile open range that has been a UNESCO World Heritage site since 1979.

The coffee planted on Finagro is sub-divided into blocs by microclimate or cultivar, allowing the Vohoras and their harvest staff of 850 to manage each specific need of the farm in an orderly way. Neel and Kavita have been steady suppliers for Royal for a few years, and beyond the ever-in-demand peaberries that have become synonymous with Tanzania specialty, the brother and sister have put their size and expertise to use introducing a dizzying variation of processing styles into the world. Some of which we are also lucky to cup and carry each year.

Processing for the AA grade involves a brief cherry fermentation lasting 24 hours after picking. Then the coffee is depulped, fermented for 36-72 hours, shade dried for 3 days, and finished by drying in full sun for another week.

Why AA?

Screen size-based grades dominate Tanzania's coffee exports the way they do in Kenya and the more commercial grades of Colombia and Brazil. AA grade coffee in Tanzania is designated by screen size 18 and understood to be superior in cup to smaller size beans (though there is a robust demand market for peaberries in Tanzania, perhaps more than anywhere). Single-screen coffees from specialty producers and high elevations roast beautifully thanks to the tightly-controlled size and density, and for the same reason the cup is often more focused and clearer than multi-screen versions of the same coffee.

The Vohora Family & Ngorongoro