



Zambia Wokongola Anaerobic Natural

#E230082

Region Kateshi, Kasama

Farm Various small farmholders

Altitude 1300 - 1650 masl

Variety CAT 129

Process Anaerobic

Harvest 2023

The Cup Strawberry, clean, Green apples
Fruity, Tannins, Hint of floral.

This coffee is processed from a very sweet coffee cherry based.

With a Brix level of 20% or higher.

They achieved this through a single round of handpicking to have 99% of red ripe cherries.

These cherry then undergo a 24-hour fermentation in vats before being gently spread on raised beds for sun-drying, resulting in exceptional anaerobic fermented red cherry sundried specialty naturals.