

VERVE

COFFEE ROASTERS

RWANDA GITESI

SPICED • GRAPEFRUIT • INTENSE

PRODUCER

VARIOUS SMALL PRODUCERS

PROCESSING

WET-PROCESS

REGION

KARONGI DISTRICT

CULTIVAR

BOURBON

ELEVATION

1740 METERS

HARVEST

MAY-JULY

CUP CHARACTERISTICS: Spiced and approachable, Gitesi SOE is packed with citrus and sweetness. This intense espresso is rounded, nuanced and delicious.

SOURCING INFORMATION: Coffee production is one of the main facets that allowed Rwanda and its people to be able to rebuild after the horrific tragedies during the 90s. The genocide suffered by the country was one of the worst in history, and the fact that a mere 19 years after the killing ended people are beginning to go back to some semblance of normal is nothing short of a miracle.

Rwanda is a country known for having one of the most exciting futures regarding coffee quality. We have seen the quality of samples coming from Rwanda get better with each passing year. Tasting coffees from all over the numerous growing regions has allowed us to nail down exactly what we are looking for, and have come away this year with three exciting offerings from three distinct growing regions.

First, we have Gitesi about 7 miles from the Northern shores of Lake Kivu. A gigantic fresh water lake on the Western border of Rwanda, Kivu is known for its high presence of CO2 and infrequent limnic eruptions (a rare natural disaster where build-ups of CO2 cause sudden eruptions). Gitesi is in a valley with ridges reaching up to 300 meters above it. The nearly 1900 farmers that produce coffee for Gitesi are rewarded for exemplary quality each year by the station.

Next, we have Mutovu, a station built just last year. There are only nine farmers that supply coffee to the station's output, but already the quality shown has been of incredible standards. Coffee provided to this station is grown at up to 1950 meters in the Western end of Rwanda, though it is considerably inland compared to the other washing stations we work with.

And lastly we have Kanzu, a washing station on the Southwestern shores of Kivu. Here, coffee is grown at over 2000 meters and delivered to the mill by several hundred farmers. The Bourbon cultivar thrives quality-wise at these heights and this coffee is a shining example of the quality we have come to love from Rwanda.

PREPARATION RECOMMENDATIONS: For the Gitesi SOE, we think it takes best as a slightly smaller extraction.

IN: 19-19.5 GRAMS // OUT: 23-25 GRAMS // @: 24 SECONDS

