

# Mpanga Series



January Release

**Maruri Hill, Kayanza, Burundi**

Natural: *Clementine // Strawberry // Hibiscus*

Washed: *Banana // Tamarind // Cocoa*

Despite working in one of the most challenging coffee origins in the world, Mpanga creates coffees that we look forward to all year. This season is our the fourth year of partnership. We will showcase different takes on coffee harvested from the same hillside to highlight Mpanga's talent in creating diverse flavors.

**Producer:** Mpanga Washing Station & Farmers of Maruri Hill  
**Altitude:** 1800 m  
**Process:** Washed & Natural  
**Cultivar:** Bourbon

These coffees both come from the same small place: Maruri Hill. Coffee purchased from farmers on this particular hill was processed by Mpanga Washing Station, which transforms cherry into exportable green coffee. This series focuses on the work that Mpanga does with processing in two distinct iterations: washed (in which the coffee fruit is completely removed) and natural (fruit is left intact during the drying phase).



*Merit*