

KANZU

RWANDA



RAISING THE BAR

REBUILDING AND EXPANDING ON SPECIALTY COFFEE IN RWANDA

Located in Rwanda's Western province in the district of Nyamasheke, Kanzu washing station has been referenced as a special place, or precious gemstone. Looking at Kanzu, you can see a backdrop of rolling green hills of coffee trees and many plants like cassava, sweet potato, sugarcane, beans, and bananas. Just above the washing station is a ridge with clear views down to Lake Kivu, which borders Rwanda and the Democratic Republic of Congo.

TASTING NOTES

lemonade
hibiscus
persimmon
honey

COFFEE SPECIFICATIONS

relationship: 2 years, partnered via importer
farm type: cooperative washing station
processing: washed, dried on raised beds
region: Nyamasheke
variety: Bourbon
elevation: 1800-2100 masl

BREWING GUIDELINES

Filter
ratio: 1:16
grind: medium-coarse
time: 4 minutes

Espresso
dose: 18 grams
output: 38-42 grams
time: 28-32 seconds

Aside from the beautiful scenery, Kanzu is well run and very organized. During the harvest season from March - July, it employs about 50 local men and women to process coffees from nearby smallholder farms. Meticulous in their process, coffee cherry is floated and pulped, then undergoes a dry fermentation for up to 18 hours before being washed and soaked. It then is dried for 18 hours on raised beds with mesh bottoms to allow air circulation. Used water from the processing is then treated to help conserve water resources for the community.

Obtaining quality coffee from Rwanda hasn't always been easy. Thanks to the PEARL Project and SPREAD, the coffee industry in Rwanda was the focus of a collaboration of development projects designed to rebuild agriculture after genocide and the civil war. These programs helped to elevate Rwandese coffee by building washing stations, forming coops, and training agronomists, cuppers and quality control personnel. These investments allowed farmers access to specialty coffee markets and prices.

Rwandan coffee is quite special on our menu and this coffee showcases more exotic sweetness and vibrant flavor profile. It's delicious on drip or espresso as the perfect morning or afternoon coffee.

For more information, guides, and tips, visit rubycoffee.roasters.com



COFFEE INFORMATION SHEET

KANZU RWANDA

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