



## RWANDA KANZU LOT#17



- |                                   |  |
|-----------------------------------|--|
| ➤ Origin: Rwanda                  | ➤ Small farms                                  |
| ➤ Region: Nyamasheke              | ➤ Shade Grown                                  |
| ➤ Varietal: Bourbon               | ➤ Elevation:<br>1800-2100 m<br>above sea level |
| ➤ Roast Level: Medium             |  |
| ➤ Process: Washed,<br>raised beds | ➤ Cupping score: 87                            |

### CUPPING NOTES

Lemon Zinger, Chamomile, Powdered Sugar

### PRODUCER INFO

Kanzu washing station, situated in Rwanda's Nyamasheke district within the Western province, offers breathtaking views from the ridge overlooking the washing stations. On clear days, the panorama extends all the way to Lake Kivu in the west, tracing Rwanda's border with the Democratic Republic of the Congo. Nestled amidst verdant hills adorned with coffee, cassava, sweet potato, sugar cane, bananas, and beans at an elevation of 1900 meters above sea level, Kanzu is a meticulously organized and efficiently run establishment.

Employing 50 local men and women during the harvest season, Kanzu actively contributes to the community. The harvest cycle in Rwanda spans approximately 4-5 months, commencing in March and concluding in July, with lots meticulously separated by each outturn throughout the season.



## **RWANDA KANZU LOT#17**

### **DETAILS**

Upon reaching the washing station, the cherry undergoes a meticulous process. Using a McKinnon disc pulper, the cherries are floated and pulped. Subsequently, the coffee in parchment undergoes a dry fermentation lasting 16-18 hours, allowing for the development of distinct flavors. The remaining mucilage is then washed off, followed by a soaking phase that typically lasts up to 18 hours. Finally, the coffee is dried on raised beds with a mesh bottom, facilitating optimal air circulation. This detailed process ensures the production of high-quality coffee at Kanzu washing station.