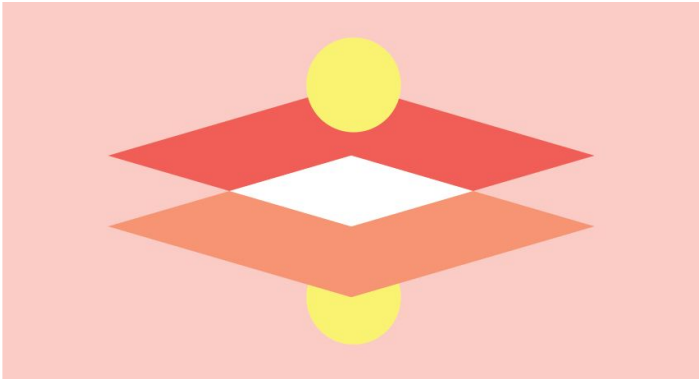


BUZIRAGUHINDWA, BURUNDI

BLACKBERRY / ICED TEA / APRICOT

SOURCING



Origin: Muruta, Kayanza Varietal: Bourbon
Farms: Various Process: Washed
Producer: Various Smallholder Farmers Altitude: 2000 MASL

ORIGIN STORY

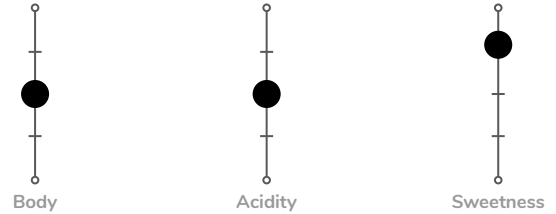
For the fourth year in a row, we are extremely excited to offer coffee from the Kayanza province in Burundi. We have loved this area for specialty coffee over the last couple years and this lot showcases the region beautifully. Buziraguhindwa is a communal washing station situated in the high altitudes of the Kayanza province owned and operated by Salem Ramadhan. This fully washed, bourbon lot goes through a double fermentation and washing process typical in Burundi with a 12 hour dry fermentation followed by a 12-18 hour wet soaking, a shade drying phase and then a sun exposed drying that takes up to 15-20 days.



BUZIRAGUHINDWA
BURUNDI

TASTING

This coffee has floral aromatics leading to a structured and creamy body and sparkling notes of blackberry, sweet iced tea and apricot.



BREWING

Brew Ratio: 17:1 TDS: 1.30
Ext. Yield: 21.18% Rest Time: 3-21 Days

ROASTING

Machine: Loring Kestrel 35 Batch Size: 18kg/batch
Roasted By: Dan Sherrington

ROASTER'S NOTES

During profile development, we found that no matter the roast profile, this coffee displayed a silky body and intense sweetness. As a result, we have chosen to roast this coffee quickly to highlight the fresh berry and stone fruit notes while maintaining the structure and backbone offered by that mouthfeel and sweetness we really enjoy in the cup. We hope you like it as much as we do!