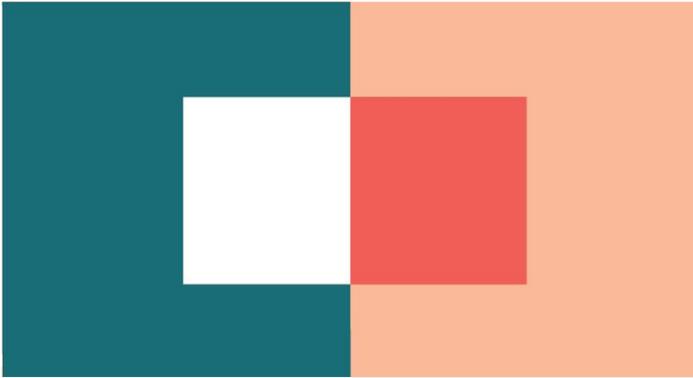


GATARE, RWANDA

Dried Fruit, Candied Lemon, Milk Chocolate

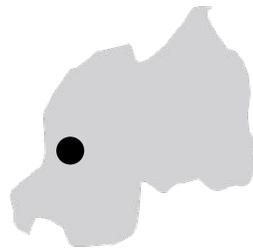
SOURCING



Origin: Karambi Sector, Varietal: Bourbon
Farms: Nyamasheke Process: Washed
Producer: Various Altitude: 1800 MASL

ORIGIN STORY

One of the oldest washing stations in the country, the Gatare washing station is situated in the Nyamasheke district, which lies between Lake Kivu to the west and the Nyungwe Forest National Park to the south and east. It began operating in 2003, when it was one of just a handful of washing stations processing fully-washed, speciality coffee in the country. The mill is situated at 1,800 MASL and they receive cherry from upwards of 2,000 farmers from the surrounding hills and dry ferment on raised beds for 11-14 days.



GATARE
RWANDA

TASTING

This coffee is incredibly layered and sweet with a hint of spice and citrus. Look for aromas of dried fruit leading to a silky body, a candied lemon sweetness and milk chocolate on the finish.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.25

Ext. Yield: 19.30%

Rest Time: 7-30 Days

ESPRESSO

In: 20

Out: 46

Time: 32

TDS: 8.8

***Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure on Batch No.

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

While test roasting this coffee, we found that it displayed some wonderful sweet and balanced notes complimented by a citrus acidity which would make for a great single origin espresso option. We want this coffee to taste great in milk drinks highlighting those sweet chocolate and dried fruit notes, but also exciting as a straight espresso. For those reasons, we have decided to roast this coffee quickly until first crack and extend the development time to balance the sparkling citrus notes and sweetness. Enjoy!