



RWANDA



AVAILABLE AS:
250 g beans

COMPOSITION 100% Arabica

ORIGIN Rwanda

SUBREGION Huye district

PROCESSING Honey processed

VARIETY Bourbon

PRODUCERS 300 small farmers in the
Rugarama area

AROMATIC HINTS Golden apple, toffee caramel,
spicy

CREAM n.d.

BODY ●●●●●

FRUITY ●●●●●

ROAST ●●●●○

RACOMMANDED FOR Filter brewing

PRODUCTION

Coffee production in Rwanda, particularly in the Huye District, is based on a widespread model of small family farms, often located around the farmers' homes. Producers collaborate through local cooperatives that bring together hundreds of farmers in this region, where environmental conditions are favorable for coffee cultivation.

This particular coffee is processed using the "honey process": part of the mucilage (the sugary layer of the fruit) is left on the bean during drying, giving the coffee greater sweetness and enhanced aromatic complexity.

SUSTAINABILITY

Coffee production in Rwanda has a strong impact on social sustainability, thanks to the model of local cooperatives that bring farmers together and support them. These organizations involve hundreds of smallholder farmers, many of whom are women, providing stable employment and fair income.

Profits from specialty coffee are reinvested in local communities, contributing to education, healthcare, and the development of rural infrastructure, thereby fostering shared and long-term growth.

