



KENYA



AVAILABLE AS:
250 g benas

COMPOSITION 100% Arabica

ORIGIN Kenya

SUBREGION Kiambu

PROCESSING Naturale

VARIETY SL28

PRODUCER Sasini

AROMATIC HINTS Mela rossa, pera,
miele d'arancia

CREAM ●●●○○

BODY ●●●○○

FRUITY ●●●○○

ROAST ●●○○○

RACOMMANDED FOR Filter brewing and espresso

PRODUCTION

Coffee production in Rwanda has a significant impact on social sustainability, thanks to the model of local cooperatives that bring farmers together and support them. These cooperatives involve hundreds of small-scale farmers, the majority of whom are women, providing stable employment and fair incomes.

Profits from specialty coffee are reinvested in local communities, contributing to education, healthcare, and the development of rural infrastructure, thereby promoting inclusive and sustainable growth.

SUSTAINABILITY

Thanks to its proximity to the equator, its iron-rich, semi-volcanic soils, and an altitude of nearly 2,000 metres, Ramundu Estate carries on the tradition of many generations of coffee farmers. The natural raised-bed drying method produces a clean cup profile: the cherries are hand-selected and laid out to dry in the sun on raised beds for up to six weeks. Constant turning ensures proper air circulation around the fruit, giving the finished coffee the fruity aromas typical of this process.

The temperature variation between day and night allows the cherries to ripen slowly, which is essential for developing the smooth flavour that is so highly prized in this specialty coffee.

