## RWANDA



Unlike other African coffee producers, Rwanda lacks large estates, relying on 450,000 small-scale farmers. This exclusivity contributes to its coffee, which makes up only 1% of global production.

## Twongerekawa Coko

Twongerekawa Coko is a co-operative based in Coko sector, Gakenke district, in Rwanda's northern province. The co-op works with over 1,200 local smallholder farmers, each with an average plot of 1.3ha in size. The producers make use of organic fertiliser such as manure, and mulch with coffee pulp. This specific lot of coffee is 100% sourced from women farmers.

Gakenke district lies in North West Rwanda near the Volcanoes National Park, home to 1 of only 3 populations of endangered mountain gorillas in the world. Like much of Rwanda - "the land of a thousand hills" - the terrain is mountainous, rugged and exceptionally beautiful. Rich volcanic soils, plentiful sunshine, and tropical rainfall provide exceptional conditions for the cultivation of arabica, and the Bourbon variety particularly excels in the high elevations of Rwanda's mountains.

Ripe cherries are carefully hand-selected and sorted by floatation in clean water tanks before being de-pulped and dry-fermented for 12-18 hours. After fermentation, the coffee is washed with high-pressure water in grading channels, further sorting it by density, with the densest beans chosen for this microlot.

The coffee, still in its parchment, is sun-dried on raised African beds for 14-21 days, depending on the weather. It is covered during rain, at night, and during the hottest parts of the day to prevent damage. Throughout drying, the co-op's team turns and handpicks the coffee to ensure consistent drying and remove any defects.

This Rwandan coffee offers a vibrant and intricate flavour profile, with juicy notes of apricot and berry complemented by the delicate, herbal nuances of green tea. A subtle honey sweetness ties it all together, creating a smooth and well-rounded cup.



BODY