



Coffee Description Portfolio

Origin

Rwanda, Central Africa

Region

Karongi district, Western Province, Rubengera sector

Producers

Agaseke Womens co-op

Grade

Screen 15+

Certifications

Fairtrade and Rainforest Alliance

Altitude

1,500 to 1,800 meters

Varietal

Bourbon

Processing Method

Wet process (washed)

Cup Profile

Crop Year 2017 – Sweet floral yet fruited aroma with medium malic acidity and medium body. Complex notes of sweet fruits – stone fruits, cherries, berries and hints of citrus. Sweet with a clean after-taste.

About Agaseke

Coffee is washed at a central washing station that is owned by the co-op. The coffee goes through a double fermentation process which comprises the beans staying dry for 24hours and then humid for 24hours. The beans are soaked for a period of 6 to 12 hours and then they are dried on raised beds. The parchment is then stored in a ventilated warehouse and the coffee pulp is distributed to the farmers to be used as compost.

The cooperative has continuously invested in the local community and their members can now afford to send their children to school. There is a heavy focus on gender inequality in the area and therefor 27 small women's farming groups were formed that comprise the Agaseke Womans Coffee Group. The members of the group are learning to also make baskets as a mean to earn some additional income.