

# RWANDA

## ABAKUNDAKAWA, GRADE A1, SCR. 15+, NATURAL ANAEROBIC, BOURBON

This Fairtrade and Organic certified Natural Anaerobic Bourbon originates from the Abakundakawa Washing Station. The name Abakundakawa means “those who love coffee” and belongs to a cooperative established in 1999. In 2002, the cooperative launched a women’s initiative called Hingakawa, meaning “let’s grow coffee,” which now includes 916 women. The group promotes gender equality and helps combat poverty within the community.

The cooperative’s farmers hand-pick only ripe cherries in Rwanda’s mountainous Gakenke District. Thanks to the region’s unique microclimate, high altitudes, and nutrient-rich volcanic soil, the resulting coffee is known for its balanced sweetness and bright floral and fruity characteristics.

### CUP PROFILE

tropical fruits | sour cherry | blood orange | dark chocolate | rummy

Acidity	8	██████████
Body	8	██████████
Flavour	8	██████████

### CUP PROFILE ESPRESSO

yellow stone fruit | chocolate | rummy

Acidity	7	██████████
Body	7	██████████
Flavour	8	██████████



## EXCLUSIVES

### QUALITY

**Country** Rwanda  
**Region** Gakenke district  
**Washing Station** Abakundakawa Washing Station  
**Producer** Olivier Gashema  
**Ref. No.** P11542  
**Coffee Type** Arabica  
**Quality** Grade A1, Scr. 15+  
**Crop** 2025  
**Harvest Time** February - June  
**Harvest Method** Picking  
**Altitude** 1760 m  
**Variety** Bourbon  
**Certification** FairTrade & Organic (FTO)  
**Processing** Natural Anaerobic  
**Soil Type** Volcanic soil  
**Packaging Type** 30,00 KG/Bag Box + Vacuum

### GREEN GRADING

**Moisture** 10,20%  
**Odor** clean  
**Color** yellow-green  
**Defects** 0-3 Defects  
**Screen Size** 15+

### CUPPING SCORE

86,25 (TSP Q-Arabica Grader)