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)

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SPECIALTY COFFEE