

RWANDA

ABAKUNDAKAWA, CASCARA, BOURBON

The pulp left over from coffee bean processing, also known as Cascara, has traditionally been used to make tea. Coffee farmers quickly discovered that the fruit of the coffee cherry is rich in complex fruity flavors and valuable nutrients. During the washed process, the caffeine-containing pulp is sun-dried after being separated from the coffee bean. For coffee farmers, selling the pulp can provide an additional source of income alongside coffee production. In terms of taste, Cascara resembles a fruit tea more than a typical coffee drink, with flavor nuances that vary depending on the coffee variety and growing region. This particular washed Cascara is made from organically certified coffee cherries and was processed at the Abakundakawa Washing Station. Founded in 1999, the Abakundakawa cooperative, whose name means „those who love coffee,“ supplies us with high-quality, organically certified coffees.

CUP PROFILE

dried apricot | hibiscus | mandarin | mate tea

Acidity	7	
Body	7	
Flavour	8	



EXCLUSIVES

QUALITY

Country Rwanda
Region Gakenke district
Washing Station Abakundakawa Washing Station
Producer Olivier Gashema
Ref. No. P11543
Coffee Type Arabica
Quality Cascara
Crop 2025
Harvest Time February - June
Harvest Method Picking
Altitude 1760 m
Variety Bourbon
Processing Natural
Soil Type Volcanic soil
Packaging Type 20,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 0,00%
Odor
Color
Defects 0-0 Defects
Screen Size -

CUPPING SCORE

(TSP Q-Arabica Grader)