



RURONZI FARM



Rwanda • Province de l'Ouest • Karongi

RED BOURBON

NATURAL ANAEROBIC



RURONZI FARM

There's something special about this coffee: it comes from a young Rwandan farm set up 3 years ago, the Ruronzi farm. It's a model farm, with a school linked to the plantation to prepare the next generation of Rwandan coffee growers.

Its students are trained in coffee analysis and new processes, such as the natural anaerobic process that we offer.

For this process, the best cherries are picked, then sorted by flotation before being fermented for between 2 and 5 days. The coffee is then sun-dried for between 30 and 45 days on raised beds, taking care to stir it regularly to ensure even drying.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Ruronzi Farm
Species	Arabica
Process	Natural Anaerobic
Drying	Drying beds
Altitude	1985 - 2100
Harvest	February - July
Type of harvest	Manual