

DUKUNDE KAWA MUSASA

 Rwanda • Province du Nord • Musasa



ABOUT THIS COFFEE

This red Bourbon is produced by the Dukunde Kawa cooperative in the hills of north-west Rwanda. Mbilima is one of the cooperative's four washing stations.

The Mbilima natural coffee we are presenting is a selection of the ripest, fruitiest coffees harvested by the cooperative. The selected cherries are sun-dried with the skin on for 50 to 60 days, depending on the weather. During collection, the producers sort their coffee by flotation, to remove the least dense beans.

The selected cherries are then sorted again by density. All the lighter beans are removed from the selection and will contribute to the production of a lower quality, fully washed coffee, which will be sold on the local market.

During the drying process, the workers regularly turn over the beans and continue to sort the cherries until the drying process is homogeneous, to keep only the best of the best.

Farm	Dukunde Kawa Musasa Cooperative
Producer	Dukunde Kawa
Species	Arabica
Varieties	Red bourbon
Process	Natural
Drying	Drying beds
Altitude	2000 - 2200
Harvest	March - May
Type of harvest	Manual

TO CONTINUE READING, VISIT

