



# DUKUNDE KAWA MUSASA COOPERATIVE



Rwanda • Province du Nord • Musasa

RED BOURBON

NATURAL



# DUKUNDE KAWA MUSASA

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.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

Farm	<b>Dukunde Kawa Musasa Cooperative</b>
Producer	<b>Dukunde Kawa</b>
Species	<b>Arabica</b>
Process	<b>Natural</b>
Drying	<b>Drying beds</b>
Altitude	<b>2000 - 2200</b>
Harvest	<b>March - May</b>
Type of harvest	<b>Manual</b>