



ABOUT THIS COFFEE

In the breathtaking landscapes of Rwanda's Western Province, at an impressive altitude of 2,100 meters, Ruronzi Farm produces coffee that captures the essence of its terroir. Ruronzi Farm is a project of Ikawa House, a premier coffee company based in Kigali, Rwanda, founded in 2019 by Habimana Uzziel and Mukandahiro Laetitia.

For this Lot 2, the coffee undergoes a Natural Anaerobic process. Ripe cherries are hand-picked, to remove defects, and then placed in sealed, oxygen-free tanks for controlled fermentation. After fermentation, the cherries are slowly dried on raised beds to preserve the complex aromatic compounds developed during processing.

Ikawa House is dedicated to supporting smallholder farmers and cooperatives across Rwanda, collaborating closely to ensure quality and traceability and reinforcing a commitment to ethical sourcing practices.

Farm	Ruronzi Farm
Species	Arabica
Varieties	Bourbon
Process	Natural Anaerobic
Drying	21 days drying beds
Type of harvest	Manual

