



RURONZI



Rwanda • Province de l'Ouest

BOURBON

NATURAL ANAEROBIC



RURONZI

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.



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