

Vournas Coffee Trading, Inc.

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Burundi Kayanza Twaranyuzwe FW G235

Our **Burundi Kayanza Twaranyuzwe FW G235** is produced by 343 small farmers of the Twaranyuzwe Coop. This lot of 100% Red Bourbon comes from the Kayanza commune in the Kayanza Province, which is one of 18 different provinces in the nation of Burundi. It is fully washed, sun dried on raised beds and dry milled in the nearby province of Ngozi. The cup has a nice honey dew melon and tobacco aroma and citrusy notes of grapefruit and lemon, melon and apple. For our cupping we roasted this **Burundi Kayanza Twaranyuzwe** slightly lighter, providing balanced acidity and an overall great taste with a medium body.

Is Burundi Kayanza Twaranyuzwe FW G235 the green coffee for you?

Variety: Red Bourbon

Processing: Washed

Bag Type: Grain Pro

The Twaranyuzwe Coop was formed by a group of small farm holders in 2013 and has operated and maintained their own wash station since 2015. Twaranyuzwe is an independent organization within the larger COCOCA Cooperative Consortium. COCOCA functions as a coop union that offers various services to its membership, which now represents more than 33 coops, 27,000 farmers, 34 wash stations and their own dry mill in Ngozi.



The farms and farmers of the **Burundi Kayanza Twaranyuzwe** coop are quite small, averaging just around one and a quarter acres apiece. Some farmers have 50-100 trees, but many others have more like 10 or 20; very few have enough space for several hundred trees. One factor for small farmers with less than one hundred coffee trees is the understandable reluctance to stump (or cut back) trees that may be suffering from a degenerative health condition. At such small numbers each tree is incredibly vital to overall volume. The soil on these **Burundi Kayanza Twaranyuzwe** coop farms is mostly red clay that is also used to fashion building bricks for local structures and dwellings.

Qualities, Characteristics & Brew Methods

Roast Profile:

Medium Roast






Recommended Use:

Cold Brew/ Nitro Brew, Pour-Over, Drip

Cupping Notes:

Honey dew melon, cane sugar, and tobacco aroma. Citrusy notes of grapefruit, and lemon, melon, vanilla, and apple. Medium body & acidity.

Coffee Origin

-  **Country:** Burundi
-  **Region:** Kayanza Province
-  **Producer:** Twaranyuzwe Coop
-  **Altitude:** 5,577 - 6,561 ft (1700 - 2000m)
-  **Harvest:** Apr - Jun

