

Vournas Coffee Trading, Inc.

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Burundi Muyinga Kavugangoma #2121

Our **Burundi Muyinga Kavugangoma #2121** is produced by small farm holders of the Muyinga Province, which is one of 18 different provinces in the nation of Burundi. The number 2121 refers to the lot number processed by the Kavugangoma wash station. It is fully washed, double fermented, sun dried on raised beds for a period of 12-18 days and dry milled in the nearby province of Ngozi. The cup has good acidity and a creamy body with notes of coconut, chocolate, raspberry and vanilla. For our cupping we roasted this **Burundi Muyinga Kavugangoma** slightly lighter, providing balanced acidity and an overall great taste with a medium body.

Is Burundi Muyinga Kavugangoma #2121 the green coffee for you?

Variety: Red Bourbon

Processing: Washed

Bag Type: Grain Pro

The farms and farmers of our **Burundi Muyinga Kavugangoma** 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 Muyinga Kavugangoma** farms is a volcanic type that contains a mineral-rich mix of nutrients well-suited for arabica coffee production.



Qualities, Characteristics & Brew Methods

Roast Profile:

Medium Roast

Recommended Use:

Cold Brew/ Nitro Brew, Pour-Over, Drip

Cupping Notes:

Notes of coconut, chocolate, raspberry, blood orange, brown sugar, blueberry, and vanilla. Good acid and creamy body.

Coffee Origin

- Country:** Burundi
- Region:** Muyinga Province
- Producer:** Small Farm Holders
- Altitude:** 5,265 - 6,889 ft (1650 - 2100m)
- Harvest:** Apr - Jun

