



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. 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. The nation of Burundi is located directly south of Rwanda and shares a majority of its eastern border with Tanzania. Coffee was first introduced here by the Belgians in the 1930s. For a country where approximately 90% of the population relies on farming for a living, coffee and tea have remained the top two respective cash crops for generations. Today there are roughly 600,000 individual coffee farmers, whose combined export volume accounts for 60% of overall export earnings. The vast majority of Burundi's coffee producers are small farm holders who manage an average of 200 trees apiece on single, 1-acre plots or smaller. These producers are responsible for growing and harvesting their own lot of cherries which are in turn sold to either privately-run or government owned wash stations called SOGESTALS. In order to best serve Burundi's coffee sector and oversee its sustainable development, InerCafé Burundi was founded in 2010 as a professional, non-profit association of stakeholders. Their board of directors is tasked with a number of essential duties including farm-to-market traceability, promotion, quality control, producer arbitrage and international partnering to name a few. To ensure equal representation, their 13 member board is staffed by professionals from each sector—wet milling, dry milling, exporting and roasting.

Cupping Notes: Honey Dew Melon, Cane Sugar, and Tobacco Aroma. Citrusy Notes of Grapefruit, and Lemon, Melon, Vanilla, and Apple.



Producer:	Twaranyuzwe Coop
Region:	Kayanza Province
Variety:	Red Bourbon
Processing:	Washed & Sun Dried
Altitude:	5,577 - 6,561 ft 1700 - 2000m)
Harvest:	April - June