



# Vournas Coffee Trading, Inc.

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## Burundi Ngozi Nyarugati FW #7



Our Burundi Ngozi Nyarugati FW #7 is produced by 1,253 small farm holders of the Tangara commune in Ngozi, one of Burundi's 18 provinces. The number 7 refers to the lot number produced from Nkanda wash station. It is fully washed, double fermented, sun dried on raised beds for a period of 15-20 days and dry milled in the neighboring Ngozi commune. The cup has a nice lemon zest and raisiny aroma. It has a pleasant mouthfeel with notes of dried apricot, cherry and slight lemon with good acidity and a medium body. For our cupping we roasted this Burundi Ngozi Nyarugati slightly lighter, providing balanced acidity and an overall great taste. The farms and farmers of our Burundi Ngozi Nyarugati 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 Nkanda wash station is independently owned, operated and managed by Pierre Nzeyimana and his three sons. Nkanda utilizes a cooperative format, supporting local pride and using a readily available network of transportation and distribution services. Like many other Burundi wash station operators, Pierre Nzeyimana and his sons form a key role in their community, not simply in the processing of coffee, but also in managing market access, knowledge of growing techniques and maneuverability in the chain of production. The soil on these Burundi Ngozi Nyarugati farms is a rocky type of laterite that has a mineral-rich mix of iron and aluminum well-suited for arabica production. Due to the iron it has a distinctive rust-red color. Laterite soil is common in the tropics and throughout what is commonly referred to as the coffee belt – the region between the tropics of Cancer and Capricorn on either side of the equator. 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:** Lemon Zest and Raisin Aroma. Notes of Dried Apricot, Cherry, Orange, Strawberry, and Slight Lemon. Good Acidity and Medium Body with a Pleasing Mouthfeel.



Producer:	Small Farm Holders
Sub-district:	Tangara
Region:	Ngozi Province
Variety:	Red Bourbon
Processing:	Washed & Sun Dried
Altitude:	5,643 - 6,233 ft (1720 - 1900m)
Harvest:	April - June