



## Terroir Greengo

Gakenke  
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Province du Nord  
Rwanda

Species	arabica
Varietal	Red bourbon
Altitude	2100
Harvest period	May to september
Process	Washed
Drying	African beds

### Sensory profile

« Lime, lemon, honey, macadamia nuts, hazelnut, almond, dark chocolate. »

## ABOUT

Dukunde kawa cooperative is the perfect example of a committed cooperative! Created in 2004, in Musasa, at an altitude of over 2,000 meters, it brings together more than 1,100 farmers. Only 50 kilometers as the crow flies north of Kigali, but after more than 2.5 hours on dirt tracks, we discovered an admirable cooperative.

### 1 / Preserving the environment and saving water

Restate water, waste is minimized then sorted and the planting of shade trees is encouraged. The cooperative encourages farmers to reforest their plots. When the farmer comes to get a coffee plant from the coop, he also gets a young plant of a shade tree. If a shade tree is planted for each coffee tree, the coffee production area will be reforested in few years.

### 2 / The incomes of the farmers are diversified

The women make local crafts when the harvests are finished.

There is also a financial assistance system with the creation of a "Farmers saving account", the possibility of taking out a small loan at low interest rate with the cooperative. Each farmer receives a cow.

### 3 / Organic, fairtrade and rainforest certifications have helped to invest in advanced production equipment.

The cooperative has built a state-of-the-art dry mill and a cupping room.

Last but not least, we loved their tangy, fruity, round and sweet profiles!

There are three washing stations: Ruli (the main washing station, the one where Dukunde kawa is located), Nkara and Mbirima (located nearby).

## Gakenke

The Northern Province of Rwanda is a large coffee-producing region in which lots of washing stations have been set up. The area counts several thousand producers, and each owns a plot of land. The Northern Province, with its lakes and mountains, is a perfect environment for developing excellent coffees. It sits at an altitude of over 1,600 metres, which is ideal for coffee trees. The Coko terroir has a savannah climate with a dry winter. Rainfall is much more abundant in the summer than in the winter. The average annual temperature is 21.3 °C, for an average rainfall of 828 ml. Some forests have been preserved and hikes are organised near the Visoke volcano, from where you may even see a gorilla as the gorilla population has increased in Rwanda over the past 10 years.

## STRENGTH

Committed cooperative | Fair Trade Certified | 80% of producers are women | Organic farming



Rainfall

1350 mm



Temperature

17.5 °C



Humidity

0.00



Shadow

## ANALYSIS OF GRAIN

Density (g/l): **682.00**

Humidity rate (%): **9.90**

Water activity: **0.52**

Screen:

## SENSORY PROFILE

Sweetness: **6**

Acidity: **7**

Taste: **6**

Variability : **Normal (10 - 20%)**

## MY CUPPING PROFILE