PRODUCER: GAKENKE STATION REGION: KAYANZA ALTITUDE: 1500-1800M PROCESSING: NATURAL VARIETY: RED BOURBON

GAKENKE LIMITED EDITION 2024



Sweet and floral, this bright cup begins with a burst of blood orange flavour and subtle notes of black tea, followed by the rich sweetness of caramelized brown sugar. Balanced by a hint of yellow peach and a twist of lime on the finish.

Sourced from Gakenke Washing Station in Burundi's Kayanza province, run by esteemed Burundi-based company, Greenco. Greenco processes coffee from over 1780 smallholder farmers in Gakenke, providing agrotechnical support and improving socio-economic and environmental conditions. This natural processed Red Bourbon variety is handpicked and sorted before being dried as a full cherry, giving this vibrant specialty coffee its floral fragrance, rich sweetness, and fruity flavours.

A DIRECT TRADE COPPER FROM GAREINEL LOCATED IN HORTH BURUNEL ROASTED COFFEE BEANS SLOWLY ROASTED IN SMALL LOTS WITH THE UTHOST CARL Net WIT 250 pr

VORLD COFFEE DA

86 MICROLOT NATURAL MONTHEORIES

THE ORIGINALS

BURUND

2024 EDITION





BURUNDA GAKENKE · 100% ARABICA

CUP PROFILE

Bursting with the sweet flavors of roasted almonds and caramelized yellow peach on the nose. As you taste it, notes of blood orange and caramelized brown sugar will arise, leaving hints of black tea and lime in the aftertaste.

ROAST LEVEL

LIGHT

BREWING RECIPE DOUBLE SHOT ESPRESSO

Basket size = 14g basket (RS1)

IN:	16g
OUT:	35G
Contact time:	27sec
Temperature:	91°









