

รวันดา – ดุคุนเด คาวา

Rwanda - Dukunde Kawa

Origin: Rwanda

Region: Gakenke District

Grade: FW A

Plant Varietal(s): Bourbon

Growing Altitude: 1,500 - 2,000 m.a.s.l.

Processing Method: Washed

HIGHLIGHT: Cup Of Excellence 2010 awarded - Rank 2nd



รายละเอียด: First, to settle a discrepancy we've encountered back in North America: "Dukunde Kawa" is actually two words, and is printed as such on signage throughout the cooperative's Musasa washing station. We've occasionally seen it labeled "Dukendekawa" on packaging in the West, and that's how it's printed on the entrance sign, but it was only done that way to conserve space on the sign. "Musasa" means "place to make a bed", and it's a hospitality echoed in the greeting meeting we share with members of the cooperative board, who repeatedly invite us to stay the night in their village and hang out with them as much as possible while we're there.

The Dukunde Kawa cooperative started in 2000, just one of many legacies of Dr. Tim Schilling's work with the USAID SPREAD project, funded by the United States government in concert with Texas A&M University, where Dr. Schilling works at the Norman Borlaug Institute for International Agriculture. SPREAD's legacy can be felt far and wide throughout Rwanda; along with investment and education from Fair Trade USA, it's one of the chief reasons for the success and development of the specialty coffee industry in Rwanda. Dukunde Kawa started in 2003 with 300 members; there are now 1,816 member farmers in the cooperative, contributing coffee to a total of 4 washing stations, the largest of which being the Musasa station.

รสชาติ: Sweet Milk Chocolate with moderate acidity Berry like with hint of spice and citrus. Smooth honey body with clean after taster species and dried stone fruit.

