



# Rwanda

## Dukundekawa Musasa

### Natural

Dukundakawa, which translates to „Let’s love coffee,“ was founded in the 2000s with the aim of providing a better quality of life for its members. The cooperative consists of 1,193 coffee farmers, with 80% being women, thus promoting gender equality in the region. Situated in the Gakenke District at an altitude of 2,000 meters, this cooperative benefits from a unique microclimate and volcanic soil, creating ideal conditions for coffee to develop complex and distinctive flavors in the market.

## EXCLUSIVE

## QUALITY

**Country** Rwanda  
**Region** Gakenke District  
**Cooperative** Dukundekawa Musasa  
**Whashing Station** Mbilima  
**Ref. No.** P11121  
**Coffee type** Arabica  
**Crop** 2023  
**Harvest time** April - June  
**Altitude** 2000m  
**Varieties** Bourbon/  
 Jackson  
**Processing** Natural  
**Soil type** Volcanic soil

## GREEN GRADING

**Moisture** 9,60%  
**Odor** clean  
**Colour** yellowish-green  
**Defects** 0-3 defects  
**Screen Size** SHB 15+



**TOUTON**  
 - SPECIALTIES-COFFEE -

## CUPPING

**CUPPING SCORE**  
 86.5 (TSP Q-Arabica Grader)

**CUP PROFILE**  
 black cherry | black tea |  
 dried apricot | grapefruit |  
 hibiscus | lemon & lime

### ACIDITY

8

### BODY

8

### FLAVOUR

8

## ESPRESSO

**CUP PROFILE**  
 lemon | black cherry |  
 dark caramel

### ACIDITY

7

### BODY

7

### FLAVOUR

7