

# Remera Kayanza // Burundi

**Wet mill:** Buziraguhindwa  
**Region:** Kayanza  
**Altitude:** 1800-2000 masl  
**Picked:** Apr 2015 – May 2015

**Producer:**  
Salume Ramadahn

**Farmers:**  
About 500 smallholders

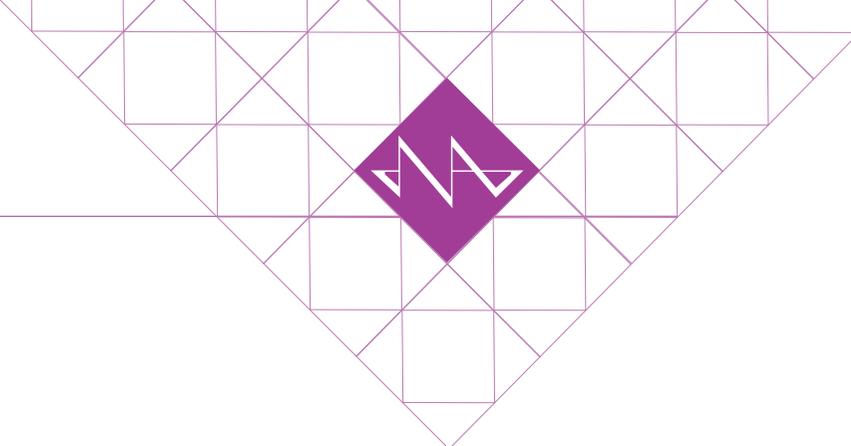
**Varietals:**  
Local heirloom – mainly varieties of Bourbon.

**Production process:**  
Pulped and dry fermented, graded in washing channels, soaked in water and, skin dried under shade with intense parchment hand-sorting before sundried on African beds.

**Process:**  
Cherries are hand sorted for unripes and overripes by the farmers before they go in to production. A 3 disc Mckinnon pulper removes the skin and pulp. The coffee is then dry fermented for 12- 16 hours, dependent on the weather conditions. It's then graded in washing channels in to two grades based on density before soaked under clean water in tanks for 18 hours.

**Drying:**  
Sun dried 15 – 20 days on African drying beds on hessian cloths. Coffees are covered in plastic during midday and at night.

**Notes:**  
The producer is investing to improve quality. Coffees are separated by region, daily pickings and different processing methods and fermentation techniques. Parchment is thoroughly sorted during drying to decrease potential off flavors and number of defected beans.



*This coffee is from a local municipality and processed at a private Coffee Washing Station in one of our favorite districts, Kayanza. The producer is investing a lot in to quality control and sustainability programs for the surrounding farmers and local workers. He is dividing he's products based on the area they are grown and harvested. As they are also separating their coffees based on daily pickings and different processing methods it is possible to make a very specified selection of micro lots based on the different flavor profiles.*

*This coffee is processed at Buziraguhindwas washingstation. Even if it's all processed at the same place, the producer is collecting and separating the cherries based on local hillsides and municipalities. All these cherries are collected and bought from smallholders in the micro region in the close surroundings of the washing station Buziraguhindwa. We truly believe, as well do the producer of Buziraguhindwa, Salume Ramadhan, that every region have it's own unique flavor attributes due to the differences in soil, altitude, sun exposure and climate.*

*Despite a lot of deforestation, Burundi is still fertile. With altitudes up to 2000 meters, volcanic soils, and rainfall of 1300 mm per year, the growing conditions are good. Today there are thousands of smallholder coffee farmers with some hundred coffee trees each that delivers their cherries to the communal washing stations for processing.*

For more information on Burundi or our other coffees, visit:  
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