



C U P P I N G N O T E S

Agaseke

Rwanda

Kopakaki Dutegure Cooperative
Women-Grown | 2021 Crop



Total Cupping Score
86.5

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Aroma: 8.0 lemon, blackberry,
Flavor: 8.25 strawberry, peach pie, prune, lemon, warming spices
Aftertaste: 8.0 black currant, tea-like
Acidity: 8.25 soft-med
Body: 8.0 velvety
Balance: 8.0 balanced and rich
Process: Fully washed, dried on raised beds

Grade: A1
Region: Western Province, Karongi District, Rubengera
Species/Variety: Arabica / Bourbon
Elevation: 1,600-1,800 meters;
Avg. Precipitation/Climate: 1100-1400 mm; moist, humid air from Lake Kivu moves through the hills in this area dotted by protective bays
Soil Microbiology: Improving thanks to mulching and new initiatives to introduce the most effective cover crops



Group photo of Agaseke board members and advisors. Jean D'Arc, president of Agaseke women, (far left).



Bourbon varieties: mix of BM 139, RAB C15, Jackson 2/1257.



C O N T A C T

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W A R E H O U S E S

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