



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

Agasaro

Rwanda

Cocagi Cooperative

Women-Grown | 2022 Crop



Total Cupping Score

85.5

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Aroma: 8.0 lemon, nuts, chocolate, peach, apricot jam

Flavor: 8.0 peach pie, lemon, apricot, raspberry, spice

Aftertaste: 7.75 black tea, grapefruit

Acidity: 8.0 high

Body: 8.0 soft, terry

Balance: 8.0 citrus and fruity

Process: Fully washed, dried on raised beds

Grade: A1

Region: Western Province, Rusizi District, Gashonga

Species/Variety: Arabica / Bourbon

Elevation: 1,600 meters

Avg. Precipitation/Climate: > 1600 mm; cool and humid air fed by the nearby Nyungwe rain forest; frequent mists

Soil Microbiology: Improving thanks to excellent mulching; farmers receive support from two (female) agronomists



Bourbon varieties: mix of BM 139, RAB C15, Batian



Uwimana Dative is one of the Agasaro farmers. She cultivates 235 coffee trees.

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