



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

Rambagirakawa

Rwanda

Dukundekawa Cooperative
Women-Grown | 2022 Crop



Total Cupping Score
86.25



Total Cupping Score: 86.25

Aroma: 7.75 floral chocolate, grapes, hazelnut

Flavor: 8.25 black raspberry, bakers chocolate, plum, apricot, currant, citrus fruits, cardamom

Aftertaste: 8.0 baker's cocoa

Acidity: 8.0 high

Body: 8.0 smooth

Balance: 8.0 ripe fruits and deep chocolate

Process: Fully washed, dried on raised beds

Grade: A1

Region: Northern Province, Gakenke District, Ruli

Species/Variety: Arabica / Bourbon

Elevation: 1,600-1,800 meters

Avg. Precipitation/Climate: 1100-1200 mm; trees protected by frequent mists in these high mountains near gorilla territory

Soil Microbiology: Rich volcanic soils from nearby Virunga volcanos



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



Ruth with Odette, president of Rambagirakawa (seated left) and other members



CONTACT

Ruth Ann Church

734.717.6278

rachurch@artisancoffeeimports.com

ADDRESS

1550 Westfield

Ann Arbor, MI 40130

ArtisanCoffeeImports.com

WAREHOUSES

San Leandro, California

Carteret, New Jersey