

RWANDA

# BWISHAZA COOPERATIVE

NEW TYPE SAMPLES AVAILABLE!



ANAEROBIC  
WASHED



CARBONIC  
MACERATION

SPECIALLY PROCESSED COFFEE  
FROM BWISHAZA COOPERATIVE

**Region:** Western Province, Rutsiro district, Bwishaza cooperative

**Coop members:** 596 (206 women)

**Coop founded** 2014

**Quality:** Grade A1, +15 screen, specialty grade

**Elevation:** 1,650-1,800 masl

**Variety:** Arabica, Bourbon



ARRIVAL IN US PORTS  
NOVEMBER EACH YEAR

## A LITTLE MORE ABOUT EACH PROCESSING METHOD:



### ANAEROBIC WASHED

Anaerobic process means the coffee is fermented without oxygen. Anaerobic fermentation produces distinct acids, like lactic acids, that give the final product a striking flavor. During this process, anaerobics are placed in sealed tanks that are pressurized from CO2 buildup, and then remaining pressure and oxygen are let out using release valves. This additional pressure forces the juices and sugars into the bean (that's our theory, at least!). You can have anaerobic naturals, honeys, and washed coffees.

[Source: Backyard Beans <https://www.backyardbeans.com/blog/2020/8/21/anaerobicprocessing> ]

Our tasting notes: apricots, fruity, grapefruit, grapes, velvety

### CARBONIC MACERATION

Carbonic maceration is a special fermentation process inspired by winemaking. Similar to wine, the extent to which carbonic maceration affects the flavors of a coffee is often determined by other factors, such as terroir. For roasters, it is often an effective way of promoting their brand and setting themselves apart from competitors. Placing harvested coffee cherries in airtight bags or barrels, the next step is to pump in CO2 to create a CO2-rich environment. The CO2 allows the cherries to break down different levels of pectins, often producing bright and winey coffees with strong notes of red fruits. The flavors and aromatics produced by carbonic maceration have no way to escape. Instead, they're absorbed by the coffee parchment, contributing to a stoned fruit quality in the cup. During the process, they use low temperatures to avoid alcohol build-up. Once the coffee has reached its desired level of fermentation, the cherries can be processed by either washing or drying.

[Source: <https://www.mtpak.coffee/coffee-trends-carbonic-maceration/>]

Our tasting notes: blackberry, lime, strawberry, fruit punch, syrupy

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