

Rwanda



Misozi Abakundakawa Peaberry Fair Trade



Location
Northern Provinces,
Gakenke District

Altitude
1,600-2,200 meters

Varieties
Bourbon

Process
Washed

Drying
Dried on raised beds

Harvest
February-June

Export
July-September

A bakundakawa, or “those who love coffee,” is a cooperative founded in 1999 in the Northern provinces of Rwanda. The cooperative owns two central washing stations, with a third washing station planned to open in 2018. Abakundakawa is part of the larger Misozi group, which helps with processing and certification paperwork. The cooperative invests heavily in programs and infrastructure for its members, including a new community center for some of the farmers furthest from the main mills. The cooperative is also involved in dairy production, giving a calf to different member whenever a cow gives birth. The coffee that they produce is washed, fermented for 36 hours, hand sorted, and dried on raised beds. The pulp is distributed back to farmers for use as compost, and final milling is done in Kigali before export.



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