



Burundi A Sogestal Kirimiro – Teka Washing Station (GP)

Though the Kirimiro region of Burundi produces a lot of specialty coffee, this lot comes specifically from producers with very new plantations. It's processed at the TEKA washing station, which is well known in the area for its meticulous processing and Cup of Excellence coffees. The washing station produces about 950 tons of coffee each year and has storage capacity for 80 tons of parchment. Fermentation times for washed coffees vary between 12-18 hours, and drying takes about 8-10 days in raised drying tables in normal conditions.

BEYOND THE CUP

sweet tea, ruby red grapefruit, peach and tangerine notes



Black Tea



Grapefruit



Orange



Peach

Royal NY's Scoring

Acidity: High

Body: Average

Sweetness: High

Agtron: N/A

Roast: Medium

SUGGESTED BREWING

Chemex Hario V60

Elevation: 1932 to 1932 meters

Varietals: Bourbon

Milling Process: Fully Washed

Drying Process: Raised beds

Harvest Start Month: June

Harvest End Month: September

Export Start Month: September

Export End Month: December

Questions? Need Pricing? Reach out to Royal NY at:
tradingdesk@royalny.com