

Burundi Yandaro Washed - (60Kg)

Yandaro Washing Station

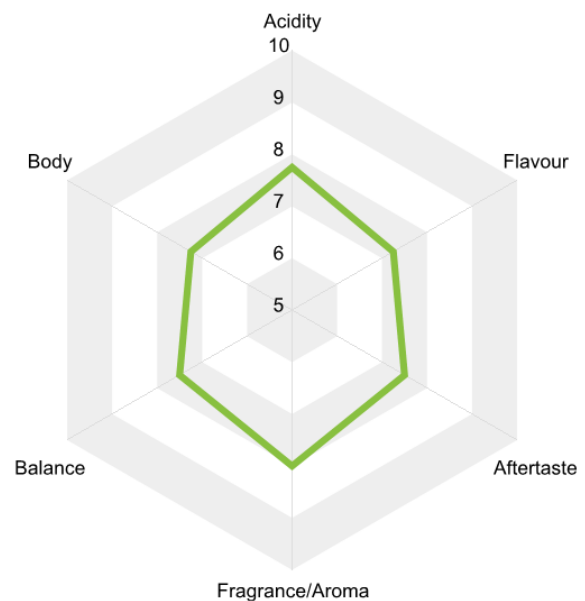
Region	Kayanza Province	Screen Size	15
Altitude	1774 metres above sea level	Process Method	Fully Washed
Soils	Red volcanic deep with alluvial loams	Packaging	Grain Pro liners
		Exporter	COCOCA

Coffee Profile

Lot Number	027/01/1494/GP	Screen Percentages	95% - 15
Varietal	Red Bourbon	Tasting Notes	Sweet apricot aromas. Cups with a tart, nippy grapefruit and lemon acidity in the front palate. Smooth body through to a malt and cocoa nibs finish.
Crop Year	2017/2018	Optimal Roast	Suits all roast profiles. A darker roast will enhance the body.
Appearance	Green	Cupping Score	Internal Score: 82.75
Bean Density	72.7 Kg/hl		
Moisture Content	9.7%		

Flavour Profile

Fragrance / Aroma	8
Flavour	7.25
Aftertaste	7.5
Acidity	7.75
Body	7.25
Balance	7.5



Background

To produce this coffee, 441 farmers deliver their harvested cherries to the washing station on Yandaro hill. Yandaro washing station was constructed in 1986 and is currently managed by Celestin Ntahiraja. These farmers belong to the COCOCA co-operative union.

Formed in 2012, 'COCOCA' exists to further facilitate the promotion of the coffee of its many member Co-operatives, and to develop other complementary services. COCOCA has so far brought together 33 co-operatives of Burundian coffee growers, with 27,000 producers in all, and is responsible for 11 per cent of coffee production nationally.

Ripe cherries delivered to mill on Yandaro hill, where cherries are graded, sorted, de-pulped and then fermented underwater for approximately 12-18 hours.

The parchment is then rinsed thoroughly and sorted in washing channels, and then is placed onto raised African drying beds, with initial hand sorting of parchment taking place under shade. The drying period generally lasts for up to 2-3 weeks, until moisture level reaches 11%. The coffee is turned by hand at regular intervals, and the raised beds allow for air circulation around and under the coffee.

This coffee was stored for a few months in parchment, and then milled. Once milled and sorted, the green coffee was packed into Grain Pro bags and stored at altitude, before being trucked to port for sailing.