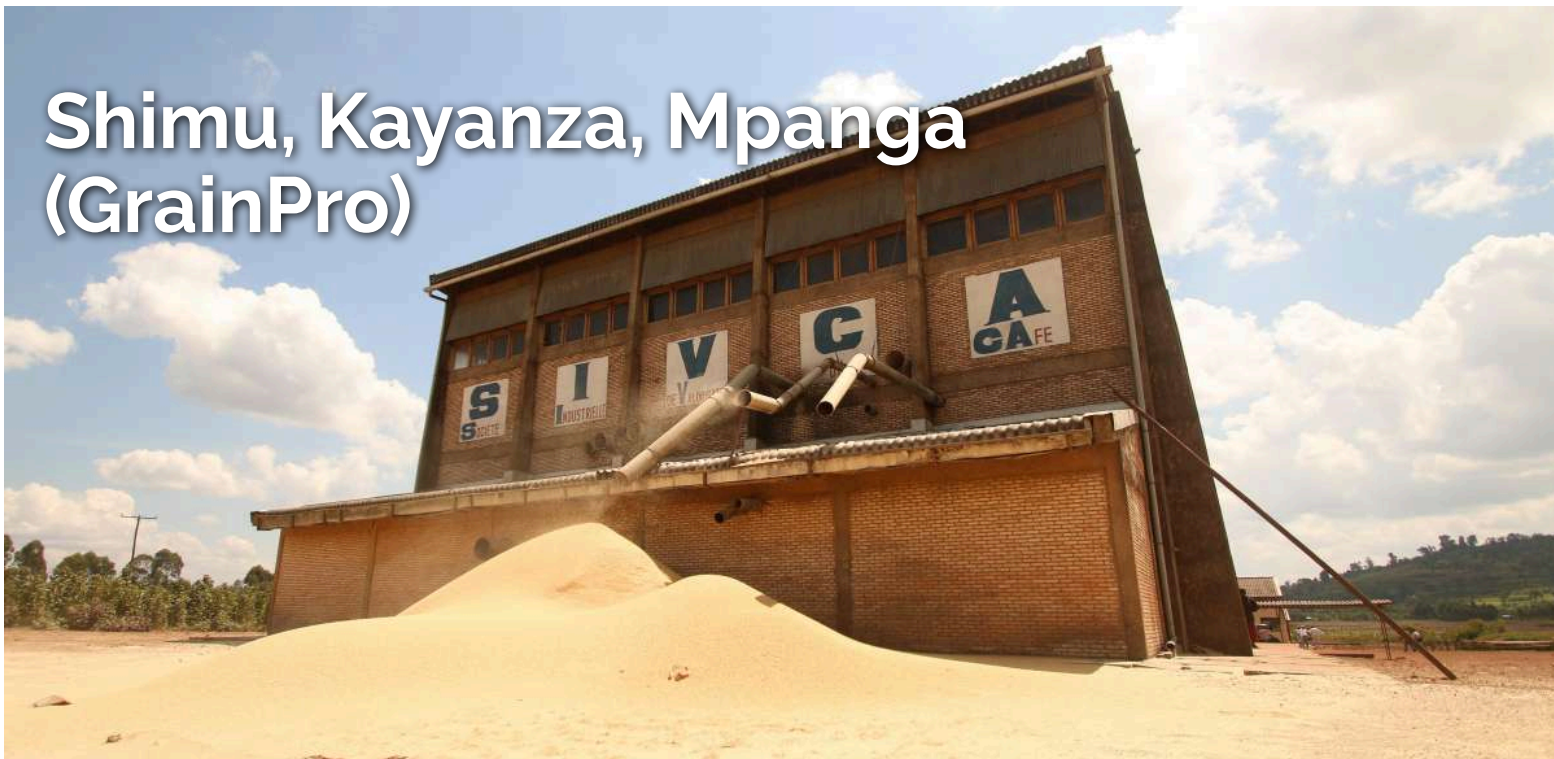


Shimu, Kayanza, Mpanga (GrainPro)



This coffee was produced by Gabriel Congera and processed by Jean Clément Birabereye.

Gabriel's farm is 2 hectares, yielding 4000 kgs of coffee cherry on average. 74% of his farm is planted in coffee, other crops include banana, beans, cabbage, and cassava.

Processing at Jean Clément's wet mill uses single fermentation for 13 hours. Coffee is dried 20–22 days depending on the weather.

ID# 8090

Origin	Burundi
Region	Kayanza District, Kayanza
Farm	Gabriel Congera
Variety	Bourbon
Altitude	1750m
Proc. Method	Fully Washed

Deep in the heart of Africa is the tiny country of Burundi, and deep in Burundi is Café Imports. We have been trekking to this tiny country south of Rwanda on Lake Tanganyika since 2006. We have logged multiple trips so far, and have spent about three months total on the ground. We have really enjoyed passing along our findings and experience: Our many trips have not been without results. We've cupped coffees from more than 50 washing stations over the years, pinpointing stations with the best cupping coffees.

Our Kayanza, Burundi offerings are part of a Café Imports project where a quality premium is paid above the normal "market rate," and this premium is paid directly



back to the farmers. Burundi is just south of Rwanda but miles and miles away in the cup. The two countries share much: the same tribes, the same coffee varieties, and a similar history, but the cups are not even related. This is a case of terroir. While Rwandan coffees cup with lovely sugary and lemon citrus notes, the mountains of Burundi produce a deep fig and fruity coffee—almost a Malbec of a cup highlighted by a firm supporting acidity.

Coffee in Burundi is a logistics challenge—even for the best of us. It is a particularly poor country, tied with Congo for the lowest GDP in Africa. The tiny landlocked nation also shares the same tribal conflicts that Rwanda has experienced; unlike in Rwanda, however, they've never been reconciled. In spite of all this, our work and investment on the ground over the years has allowed us to consistently get the coffees we are proud of and that many of you have grown to love.

— Jason Long

For more information about coffee production in Burundi, visit our [Burundi origin page](#).

Gallery Shimu, Kayanza, Mpanga (GrainPro)

