




ALTITUDE SPECIALTY
COFFEEHOUSE



KAYANZA RESERVE

Single Origin

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|----------------|---|
| Varietal | Bourbon |
| Process | Washed |
| Harvest | 2024-25 |
| Harvest method | Hand pick  |
| Post-harvest | Mix |
| Dry method | Raised beds |
| Screen size | EP-10 (above 15) |
| Selection | 7F |
| SCA | 85 |
| Descriptors | Apple, Apricot, Walnuts, Blackcurrent, Maple, Silky body |
| Package | Natural fiber sacks 100% biodegradable + GrainPro |
| Presentation | 60kg sacks |
| Code | A2467 |

| | |
|-----------------|---|
| Origen | Kayanza, Burundi |
| Cooperative | Dusangirijambo |
| Temperature | 9-24°C |
| Altitude | 1.800-1.900m.a.s.l. |
| Annual rainfall | 1.300-1.600mm |
| Plantation | 80% Sun-grown 20% Semi-shade  |
| Category | Single Origin |

DUSANGIRIJAMBO COOPERATIVE

Coffee from the people to the people. Dusangirijambo ("Let us share an idea") originated from coffee growers who came together to enhance their operations. In 2007, these farmers decided to merge their individual groups into a single cooperative, now known as Dusangirijambo.

