



# RWANDA

## Abakundakawa

### Cascara

The pulp left over from coffee bean processing, also known as cascara, has traditionally been used to make tea. Coffee farmers quickly discovered that the fruit of the coffee cherry is rich in complex fruity flavors and valuable nutrients. During the washed process, the caffeine-containing pulp is sun-dried after being separated from the coffee bean. For coffee farmers, selling the pulp can provide an additional source of income alongside coffee production. In terms of taste, cascara resembles a fruit tea more than a typical coffee drink, with flavor nuances that vary depending on the coffee variety and growing region. This particular washed cascara is made from organically certified coffee cherries and was processed at the Abakundakawa Washing Station. Founded in 1999, the Abakundakawa cooperative, whose name means „those who love coffee,“ supplies us with high-quality, organically certified coffees.

**EXCLUSIVE**

## QUALITY

**Country** Rwanda  
**Region** Gakenke District  
**Washing Station**  
Abakundakawa  
**Ref. No.** P11296  
**Coffee type** Arabica  
**Crop** 2024  
**Harvest time** Feb. - June  
**Altitude** 1760masl  
**Varieties** Bourbon  
**Processing** Washed  
**Soil type** Loamy soil

## CUPPING

### CUP PROFILE

black tea | coffee blossom |  
honeymelon | kumquat |  
mirabelle | rose hips

### ACIDITY

6

### BODY

5

### FLAVOUR

7



**TOUTON**  
- SPECIALTIES COFFEE -