

# EMMANUEL RUSATIRA

## NYARUGURU, RWANDA

credits : baho coffe



LAVANDER | STRAWBERRY | CITRUS ZEST

**Lot** from the *Abishyizehamwe* female farmers collective located in the Nyaruguru District, in Rwanda

|                 |                    |                     |                |
|-----------------|--------------------|---------------------|----------------|
| <b>Variety</b>  | Red Bourbon        | <b>Process</b>      | natural        |
| <b>Altitude</b> | 1550-1850 m.a.s.l. | <b>Mill</b>         | Humure         |
| <b>Crop</b>     | 2020               | <b>Exported by</b>  | Baho Coffee    |
|                 |                    | <b>Imported via</b> | Semilla Coffee |

Emmanuel Rusatira is one of the very few Rwandan people to enjoy full independence as a coffee producer, thanks to his export company Baho Coffee as well as his four washing stations.

Nowadays, he tries to transmit this independence to the farmers he works with. Abishyizehamwe is a great example of 9 women who regrouped in order to help each other and furthermore gain better autonomy.

### NOTES FROM OUR TEAM :



«Full body and very low acidity for a light roast coffee. I usually don't enjoy this kind of coffee as much, but now I gotta say it's one of our favourite, to my girlfriend and I.» – Kirby

«For my espresso in the morning, can't get enough of it! I get flowers and freeze-dried strawberries in the nose... everytime it surprises me. And the good thing is, this coffee actually gets better with time!»

– James



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Theoneste  
Hakuziyaremye

Fidel  
Manigaba

Claver  
Ntambara

Syliver  
Nsekuye

Celestin  
Uwizeyimana

The 9 Rwandan women forming the Abishyizehamwe collective are located in the southern district of Nyaruguru.

Teaming up allows them to share knowledge with one another, to gain autonomy and stability, and to find motivation in order to persevere as farmers.

Additionally to their own farms, the Abishyizehamwe women operate a communal farm together.

They think they can be seen as an example of good business initiative in their community and this is part of the reason why Baho Coffee is happy to work with them.

Didacienne  
Nyiramakuba

Eperance  
Mukamoaranyi

Dorothe  
Akimana

J Boscoe  
Ntirenganya

Emmanuel Rusatira created Baho Coffee in 2018 so he could gain greater autonomy and generate better outcomes in his region.

Baho's vision on community is guided by having a synergetic relationship with the community of farmers that we work with, where we guide them and create solutions in a replicable, sustainable and scalable manner leading to economic growth and poverty reduction.

Our overall vision is implied by the meaning of our name, Baho, which in our local language means «live» or «life».

- Emmanuel Rusatira

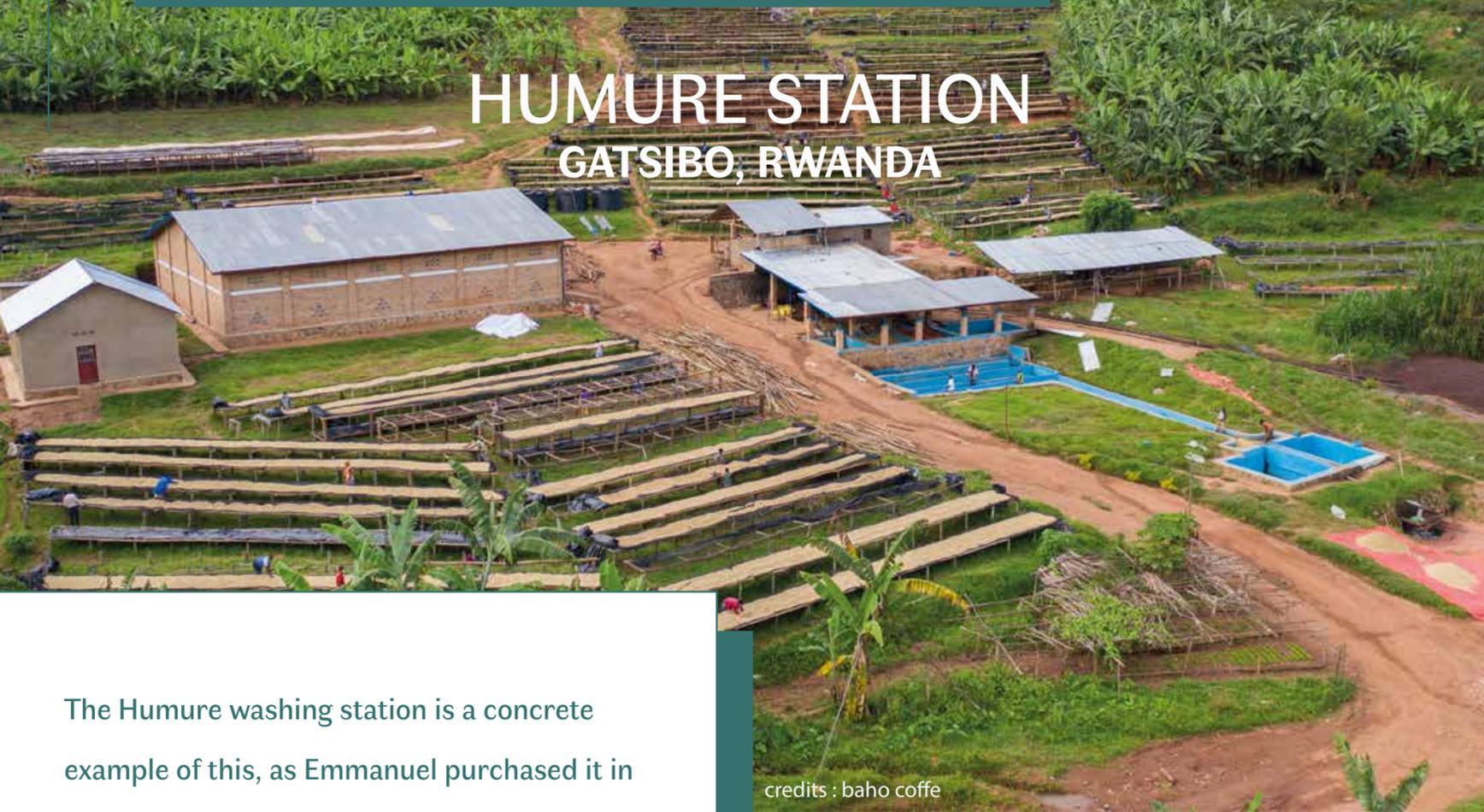
Baho definitely has interest in working with the Abishyizehamwe farmers as they can positively influence the local coffee business.



credits : baho coffe

While producing coffee represents 25% of Rwanda's exporting market and most of earnings are collected by multinational companies, a few independent businesses like Baho Coffee prove to be more profitable for the country. By keeping the earnings within the borders, these businesses can reinvest in the local market and consequently, in the Rwandans' fate.

## HUMURE STATION GATSIBO, RWANDA



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The Humure washing station is a concrete example of this, as Emmanuel purchased it in 2018 and immediately made large investments in the infrastructures.

Two years later, Humure becomes Baho's largest station, collecting the harvests of about 1500 farmers.

It is also important to mention that Humure favors gender equity amongst employees and is managed by a woman.

This is the second time Café Union has had the pleasure of hosting one of Emmanuel Rusatira's coffees. Both were introduced to us by Brendan Adams, from Semilla Coffee.

Through their specialty coffee trades, this import company aims to always have the most positive economical and social impact possible at the origin.

This commitment leads them to better inform consumers about the inequalities and challenges coffee producers have to face all around the globe.

### WORKING TOGETHER, BAHO & SEMILLA HAVE 3 GOALS :

#### payments

the second payment post-harvest program ensures producers are getting paid the maximum possible, without causing issues with the national standards

#### youth

Semilla will lead roasting and cupping classes in order to continue to foster the pedagogical development of Baho's young team.

#### traceability

isolating lots from producers or compiling lots from female producers in specific zones allows them to better value the labour done



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Thanks to Semilla Coffee's mediation, Emmanuel can introduce this amazing lot to us - a Red Bourbon varietal, sundried on beds with the pulp for about 50 days.

The natural process consists of pulping and washing the coffee seeds only once they are finished drying.

In the cup, natural processed coffees often present a fuller body, sweeter flavours and fruit-like aromas, occasionally reminiscent of some liquors.

As an espresso or a filter coffee, this one reveals a complex bouquet of lavender, strawberry, citrus zest as well as sweet notes of blackberry, cascara tea and plum.

Normally, one says we should consume a coffee about a week after it's been roasted, but this specific natural lot from Abishyizehamwe and Emmanuel Rusatira turns out to be even more tasteful and pleasant a month (or even two) following the roasting date!



credits : baho coffe



The Union Microlot series seeks to highlight entrepreneurs with noble initiatives and whose coffees really stand out, and to pay respectful prices considering the labour required and the quality resulted.

Semilla and Baho's relationship is based on honest values and goals that we hope to see materialize.

