Notes of

lavander, strawberry and citrus zest

EMMANUEL RUSATIRA

Nyaruguru, Rwanda

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.

Specifications

Lot	from a collective called Abishyizehamwe in the Nyaruguru District, Rwanda.
Cultivar	Red Bourbon
Altitude	1550-1850 m.
Crop	2022
Process	Natural
Wet mill	Humure Station
Exported by & imported via	Baho Coffee Semilla Coffee

Feedbacks from the 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

« For my espresso in the morning, I can't get enough of it! I get flowers and freeze-dried strawberries in the nose... every time it surprises me.

« It's smooth, a bit sweet, very nice for espresso. »

– Fanny

« It's funny, its taste brings me back to a childhood

it's one of our favourite, to my girlfriend and I.»

— Kirby

And the good thing is, this coffee actually gets better with time!»

— James

memory, when my family and I would go picking raspberries in September.»

– Pierre-Luc

Recipes

Espresso

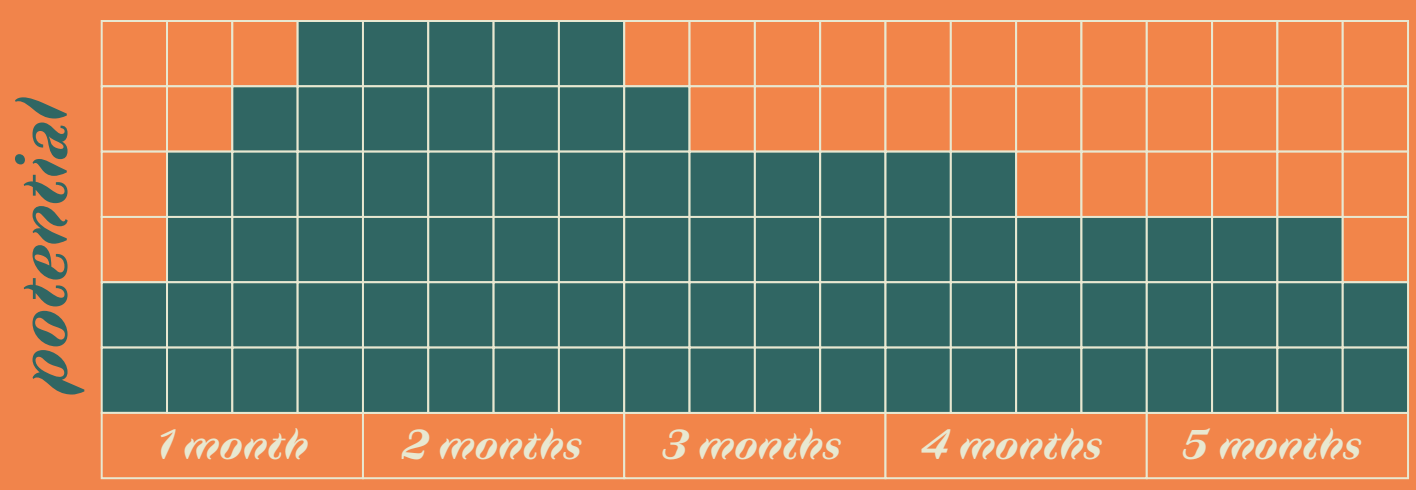
For a double espresso, we extracted **18 grams** of finely ground coffee within 32 seconds, with water at 95°C. The result of about **48 grams liquid** has a syrupy texture and a bronze colour.

To the nose, at first we get sweet aromas. To the taste, a mellow acidity that might make you think of freeze-dried berries guides you to a floral aftertaste.

Immersion (French Press)

We immerse **30 grams** of coarsely ground coffee with **480 grams of water,** we slightly stir and let it steep for about **3-4 minutes** before pouring the liquid coffee out in a clean carafe.

The result is rich in wilderness flavours, from blueberries to lavender, with a finale reminiscent of orange jam.



Abishyizehamwe

It is a lot gathered by **9 Rwandan farmers,** located in the southern Nyaruguru District.

Together, they are named **Abishyizehamwe.** Their association helps them find motivation, **share knowledge and gain independence.**

Fidel Manigaba, Celestin Uwizeyimana, Dorothe Akimana, Eperance Mukamparanyi, Theoneste Hakuziyaremye, Claver Ntambara, Syliver Nsekuye, Didacienne Nyiramakuba et J Bosco Ntirenganya each has **their own farm but also operate another one all together.**

They believe they could motivate others to become more diligent farmers using themselves as an example, and it is partly why Baho Coffee decided to work with them.

Their name, Abishyizehamwe, means **"the ones that came together".**

Baho Coffee

The Rwandan entrepreneur Emmanuel Rusatira created Baho Coffee so he could gain **greater autonomy** himself and then generate better outcomes in his district.

"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/life."

- Emmanuel Rusatira

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

Humure Wet Mill

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.

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

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

The collaboration between Baho and Semilla

This is the third time Café Union has had the pleasure of hosting one of Emmanuel Rusatira's coffees. They were all introduced to us by 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 et 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.**

In addition to this third microlot of 300 kg, we consolidated our order with **2 lots of each 3000 kg,** composed of coffees harvested at lower altitude. Even though these lots represent the majority of what farmers harvest, they are categorized as conventional coffees and are then less profitable, even so that **they might end up being sold at a loss on their production costs to a neighbouring country or to a big export company.**

By purchasing conventional lots from a company like Baho, via Semilla, we hope to **contribute to a fairer distribution of the profits** and to better value the labour of Rwandan coffee farmers.

« A complex bouquet of lavender, plums and cascara tea. »

Bourbon Natural

The natural process consists of **pulping and washing the coffee seeds only once they finish drying**, just so they absorb more flavour and aromatic compounds from their fruit. It used to be considered dubious or inconclusive, only because **nobody knew how to approach it.**

However, the natural process has now shown fruitful results, as we started measuring and

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

controlling the moisture rate of drying coffee by adjusting sun and air exposure.

In the cup, a natural processed coffee will often expose **a sweeter taste and fruit-like aromas.**

BUY

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Baho Coffee
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Café Union

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 purposes that we hope to see materialize.