

Rwanda - Intore

Geographic Information

Origin	Various Regions, Rwanda
Finca/Estate	Various
Plant Varietal(s)	Bourbon derivatives
Altitude	1,116-2,300m amsl
Rainfall	1,200-2000mm pa
Harvest Period	March - July
Processing	Washed and Dried on Raised Beds
Storage	2014 Crop, Cuvée - Ageing in Oak Barrels

About this Coffee

Each year the Rwanda Trading Company creates a blend of green beans from the top cupping wash stations across Rwanda. We call this Rwanda Intore - "the chosen one" in Kinyarwanda. Full of body and complex sweet citrus flavours, the Intore truly represents the very best Rwanda has to offer.

Coffee Washing Stations Contributing:

Cocatu (1,650-2,200m)	Kanya (1,700m)
Ruvumbu (1,800m)	Mwasa (1,760m)
Simbi (1,660m)	Kageyo (1,616m)
Mutovu (1,800m)	Mahembe (1,800-1,850m)

Intore is also a carefully choreographed cultural dance in Rwanda, with a ballet by women, dance of the heroes by men and traditional drums. A fitting comparison to the carefully mix of coffees in the Intore blend

Tasting Notes

Rwanda is often overlooked as a coffee producer but the Intore is something special indeed. Bright acidity with a full body the cup is very rounded with a malt and caramel aroma. Loaded with sweet citrus the delightful mix of tangerine, orange and grapefruit tingle the tongue then faded to a crisp wheat flavour. Like Intore Dancers (traditional Rwandan folk dancers) the coffee conducts a ballet in your mouth, alerting the senses to the various fruits, nuts and spices.

