

# BURUNDI KAWA BURURI



**ACIDITY**  
high

**BODY**  
medium

**SWEETNESS**  
medium high

**PROCESSING**  
washed

**HARVEST**  
2025

**100% ARABICA**



**ROAST STYLE**

**GRIND**

**DATE ROASTED**

**citrus | black tea | pear**

Burundi coffee is known for its vibrant acidity and bright sweetness thanks to its high elevation, mineral rich soil, and the skilled washed processing at the Kawa Zamurabwe washing station. The cooler climate of Bururi helps the coffee develop those wonderful citrus floral notes. The black tea body character shines. Delicate nuances of orange, berry, and pear adds complexity and excitement to the cup. This coffee is most often roasted to medium roast to allow all the delicate goodness to really shine in the cup but it tastes surprising well at a espresso roast as well albeit without those delicate nuances found at the medium roast level. Best brew is espresso or pour-over and we say “drink it black”.

**NET WT 16 OZ | 1 POUND | 453 G**