CAT FACTS

CAT&CLOUD



ORIGIN // **BURUNDI**
REGION // **MUYINGA**
PRODUCER // **OVER 2000 GASHOHO FARMERS**
VARIETY // **BOURBON**
ELEVATION // **1,715 M.A.S.L.**
PROCESS // **NATURAL**

CONNECT

Jeanine Niyonzima built her company to create opportunities for Burundi's coffee growers. In one of Africa's most densely populated countries, coffee is the largest export crop and a vital source of income. Inspired by her nonprofit work, Jeanine founded an exporting company that rewards growers for quality and shares knowledge with them. The result: producers end each harvest better off, and every season improves on the last. That's why we partner with her. When grower, exporter, and roaster each play their part, the whole team wins, and the good reaches communities well beyond our own.

EXPERIENCE

Jeanine's coffee shows Burundi at its best: a natural Bourbon that is sweet, clean, and complex, with a depth of flavor that carries into a long, lingering finish. When hot, ripe blueberry leads with vivid, juicy clarity. As it cools, the cup softens into floral rose and a smooth vanilla finish, every part integrated and in its place. The sweetness is medium-high and persistent, and the body is medium-heavy and buttery, with a silky, coating texture. Best enjoyed black to let its terroir shine, it's perfect for anyone who wants a fruity, beautifully balanced cup.

REGION:
MUYINGA

Muyinga is a gifted territory for coffee, now part of the larger Buhumuza province formed with neighboring Cankuzo and Ruyigi. Consistently high elevations slow the cherries' ripening, building the sweetness and depth behind the cup's floral profile. Generously fertile soils and arabica cultivars found nowhere else do the rest, giving Jeanine's coffee a flavor that's truly its own.

PROCESSING METHOD:
NATURAL

Drying naturals in Muyinga's high, cool climate is a slow, painstaking process that takes 20–30 days after harvest. Throughout drying, the cherries are turned continuously so every one gets even air exposure. Despite one of the longest drying periods in the world, the cup is noticeably balanced and crisp. Once dried, the cherries go to a dry mill, where the dried fruit is removed from the seed and what's left are delicious beans that are ready to be roasted.

NOTES: