

PECKMAN PERK

Burundi, Kayanza

Tasting Notes: bright citrus, apple/melon, cocoa finish

In the high hills of Kayanza, Burundi, coffee isn't just a crop — it's a lifeline, a legacy, and a shared belief in a better future. The farmers of the Twaranyuzwe Cooperative—whose name can be understood as “we are convinced / we have understood”—formed their group with a simple but powerful purpose: to shape a stronger future through coffee.



Each harvest morning, smallholder farmers carry hand-picked cherries down the hills to the Kavumu (Kuvumu) Washing Station, where the work becomes communal. Here, the fresh coffee cherry is sorted, washed, and laid to dry on raised beds in the mountain air that has long defined Kayanza's reputation for clean, sparkling coffee. The process is meticulous, rooted in tradition, and anchored by collective pride.

Brew Date: Wednesday

Elevation: 1700-1900 masl

Varietals: Red Bourbon

Milling Process: Fully washed

This coffee represents more than flavor. It's a glimpse into the daily lives of farmers who are building opportunity through quality and community. With every pour, you taste the clarity and commitment that Twaranyuzwe brings to each harvest.

