



LIST + BEISLER

BURUNDI

KAYANZA
FULLY WASHED
LONG MILES
COFFEE PROJECT
MIKUBA 5

Premium
Coffee
Culture

since 1901



Photos by Long Miles Coffee



Burundi

Region

Mikuba, Kayanza Province

Producer

Smallholder farmers,
Heza washing station

Altitude

1,900 - 2,100 masl.

Variety

Bourbon

Harvest Period

Apr – Jun

Classification

FW Screen 15up

Processing

Fully Washed

BURUNDI FULLY WASHED SPECIALITY GRADE LONG MILES COFFEE MIKUBA 5 SCR15+

In Burundi, high plateaus dominate the landscape, forming a unique scenery of 'rolling' mountains. Some of Burundi's finest coffee trees grow on these green slopes. Over ten years ago, Ben and Kristy Carlson decided to make this place their home and founded Long Miles Coffee in 2013. Aiming to create better living conditions for the local communities through improved coffee cultivation, they gathered smallholders and started building their first washing station. Nowadays, their strong network consists of over 5,000 coffee farming families across eleven hills in North Burundi. Each smallholding farmer grows less than a bag of coffee per year. To bring to market the coffee they grow and provide necessary infrastructure, the Carlson couple has built several wet mills.

One of them is Heza washing station. Thanks to winding dirt roads driving there can be considered a great off-road adventure. To say Heza washing station is 'remote' would be an understatement. Heza means 'beautiful place' in Kirundi, the local language of Burundi. With panoramic views and an ever-changing East African sky, it lives up to its name. Heza is supplied by the communities from five adjacent hills including Mikuba, where this particular microlot stems from. Mikuba hill is wrapped in manifold colors: blue and yellow flowers lining narrow walking paths, verdant vegetable fields, golden stalks of wheat and maize. Lush green banana trees are planted alongside coffee, creating a cooler environment for the coffee to grow in. Mikuba is only a stone's throw away from Heza washing station, but stretches out, so farmers walk up to 5km to deliver their coffee. Upon arrival, cherries are carefully processed, using water from a nearby natural spring. Have yourself a sip of this delicious coffee and enjoy its unique story!

Mellow Body • **Winey** • **Black Tea**
Fruity Acidity • **Complex & Balanced** • **Sweet**