



LIST + BEISLER

BURUNDI

NORTH BURUNDI
NATURAL
LONG MILES
COFFEE PROJECT
KIBIRA

Premium
Coffee
Culture

since 1901



Photos by Long Miles Coffee



Burundi

Region

North Burundi

Producer

Smallholder farmers,
Bukeye, Heza & Ninga washing stations

Altitude

1,600 - 2,100 masl.

Variety

Bourbon

Harvest Period

Apr – Jun

Classification

Screen 15up

Processing

Natural

BURUNDI NATURAL SPECIALITY GRADE LONG MILES COFFEE KIBIRA 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. They believe that "coffee has the ability to change a landscape and transform a people". So, aiming to create better living conditions for the local communities through improved coffee cultivation, they gathered smallholders and started building their first washing station.

Each smallholding farmer grows less than a bag of coffee per year. To bring to market the coffee they grow, the Carlson couple provides necessary infrastructure and year-round agricultural assistance. Nowadays, their strong network consists of over 5,000 coffee farming families across eleven hills in Northern Burundi. This Kibira lot is a blend of coffees from many of these farms across diverse hills, reflecting the strong network of the Long Miles community. The lot's name expresses gratitude to the local Kibira rainforest, which provides the cool micro-climate beneficial for coffee growth in Burundi.

Kibira coffees are collected and processed at the three washing stations owned by Long Miles. After each farmer's cherries have been selected, weighed and recorded, the coffee is laid out in a single layer on traditional African raised beds to dry in its whole fruit. The drying cherries are rotated continuously and covered when the sun becomes too intense, when it rains, and overnight. The result is a delicious cup with sugary black berry notes. Have yourself a sip of this delicious coffee and enjoy its unique story!

Sugary • Light Body
Slight Citric Acidity • **Black Berry**