



LIST + BEISLER

BURUNDI

NGOZI  
FULLY WASHED  
LONG MILES  
COFFEE PROJECT  
GATUKUZA

Premium  
Coffee  
Culture

since 1901



Photos by Long Miles Coffee



## Burundi

### Region

Gashikanwa, Ngozi Province

### Producer

Smallholder farmers,  
Gatukuza washing station

### Altitude

On average 1,650 masl.

### Variety

Bourbon

### Harvest Period

Apr – Jul

### Classification

FW Screen 15up

### Processing

Fully Washed

## BURUNDI FULLY WASHED SPECIALITY GRADE LONG MILES COFFEE GATUKUZA SCR15+

Burundi is famous for its many hills. 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, Kristy and Ben Carlson decided to make this place their home and founded the Long Miles Coffee Project in 2013. Inspired by the aim of creating better living conditions for the local communities through improved coffee cultivation, they gathered smallholders and started building their first washing station. Nowadays, they work together with over 5,000 coffee farming families across eleven hills in Northern 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.

Gatukuza is a washing station partnering with Long Miles Coffee named after the hill it is built on. The community who calls Gatukuza home grows almost everything they eat such as bananas, potatoes or beans, wrapping the hill in every imaginable shade of green. Gatukuza washing station belongs to Long Miles' neighbor and affiliated coffee producer Therence Nduwayezu. It is supplied by 600 farmers from eight adjacent hills. Knowing about the remoteness of coffee farms in the region, Therence set up coffee collection spots to shorten the farmers' walking distances. A recording system for coffee deliveries also ensures that coffees can be traced and farmers are paid correctly. After being processed and slowly dried on traditional African beds, the coffees are marketed under the Long Miles Coffee Project, pointing out their membership to the strong network that can be considered unique in Burundi. Have yourself a sip of this delicious coffee and enjoy its story!

**Very Balanced** • Sweet • **Black Tea**  
Citric & Malic Acidity • **Some Black Currant**