Lhute Coffee - Spec Sheet

Rwanda Arabica Bourbon - Natural

Origin/Region: Nyaruguru District, Southern Province, Rwanda

Elevation: 1,650 - 2,250 MASL

Variety: Red Bourbon

Processing Method: Natural (Dry)

Flavor Notes: Blueberry, kiwi, passion fruit, floral violet, red grape, Greek yogurt

Cupping Score: 88.72 (SCA)

Recommended Roast: Light to Medium-Light

Recommended Brew Methods Espresso, French Press, Pour-over, Aero Press

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