

# SINGLE ORIGIN: RWANDA SPECIALTY COFFEE 100% ARABICA BOURBON

**Product Description :** Orga Gourmet Coffee is perfect for coffee enthusiasts who appreciate high-quality, ethically sourced coffee with a rich and unique flavor profile. Sourced from the highlands of Rwanda, Orga Gourmet Coffee offers a delightful coffee experience. The beans are carefully selected and roasted to perfection, ensuring a bold and aromatic cup of coffee.

**Flavor Profile :** Orga Gourmet Coffee boasts a rich, bold flavor with notes of chocolate and a hint of fruitiness. The aroma is captivating, and the taste is smooth and well-balanced.

**Sustainability :** Orga Gourmet Coffee is committed to sustainable practices. The beans are ethically sourced from farmers who use eco-friendly farming methods, supporting the well-being of the farming communities.

**Health Benefits :** Packed with antioxidants and nutrients, Orga Gourmet Coffee offers several health benefits, including a natural energy boost and improved mental alertness.

## Unique Selling Points:

- **High-Quality Coffee Beans:** Sourced from the Rwanda highlands, known for producing some of the world's best coffee.
- **Ethical Sourcing:** Committed to fair trade and sustainable farming practices.
- **Rich Flavor:** A unique blend of bold, smooth, and aromatic flavors.

## Roast Options:

- Medium Roasted Beans/Medium Roasted grounded
- Medium-Dark Roasted Beans/ Medium-Dark Roasted grounded
- Dark Roasted Beans/ Dark Roasted Beans grounded

**Storage Instructions :** To maintain the freshness of Orga Gourmet Coffee, store the beans or grounded beans in an airtight container in a cool, dry place, away from direct sunlight and strong odors

**Brewing Instructions :** For the best coffee experience, use 1-2 tablespoons of grounded coffee per 6 ounces of water. Adjust the amount of coffee to suit your taste. Brew using your preferred method, such as a drip coffee maker, French press, or pour-over.

Net Weight **200** grams

Batch Number

Processed Date ...../...../.....

Expiration Date ...../...../.....



Contact Us:

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