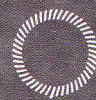


THE GRIND

WHAT'S BREWING ON THE UK COFFEE SCENE



MICRO-ROASTERIES
RAPHA'S NEW ROAST
NEW KIDS ON THE BLOCK
SPIN X LCF



SEASONAL COFFEE

BUF NYARUSIZA ALCHEMY COFFEE

As you brew this coffee, the black cherry aroma wafts up from the cup, promising juicy dark berry fruits before it's even finished brewing and urges you to drink it straight away. However, as with most good filter coffees it begins to work best as the temperature drops and those wonderful flavours come to the fore.

This Rwandan red bourbon is fully washed which gives it a cleaner brighter taste, the hand-picked cherries are transported to the washing station by foot, bike or on trucks from various collection points in the area. After the cherries are sorted, pulped and washed, they are moved onto raised beds and dried in the sun. However, the beans are covered between 11am and 2pm to protect them from the midday sun.

We've been brewing this coffee as a V60 pour-over. First, we noticed the wonderful tangy lemon acidity and even a hint of marzipan on the nose as we took our first sips. A subtle sweet raspberry flavour comes through as you initially drink the coffee and a soft chocolate aftertaste that stays with you for a while.

This coffee is being bought into the UK by Mercanta and roasted by a number of different roasters, including James Gourmet, Glen Lyon, The Roasting Shed, Just Bean Roasted, Clifton, and Climpson's & Sons. This gives you the perfect opportunity to buy the same coffee from different roasters and try them side by side to see what flavours each manage to pull out of the bean. We were lucky enough to get ours from the guys at Alchemy and this very coffee will be on the menu at their cafe on Ludgate Broadway, St Paul's if you'd like a cup made by the professionals.

Rwanda Buf Nyarusiza, alchemycoffee.co.uk

