



Land of 1000 Hills Coffee from Rwanda

Alex Martella of the Boulder congregation is EAF's new coffee coordinator for **Land of 1000 Hills Coffee** from Rwanda. All orders may be made through your congregation's "Coffee Ambassador" to Alex Martella (martella_a@yahoo.com). Most coffees are \$11/bag. Alternatively, orders of any size can be sent to Dick+Miller when Alex is travelling. *If you buy coffee for home, office, or gifts why wouldn't it be coffee that does good and blesses others?*

Below are "cupping notes" that give you an idea of each coffee's features:

Rwandan Medium

Naturally grown in the volcanic soil of Rwanda and Community Traded, this coffee offers a Bright melon acidity, creamy body, clean finish, a great all-occasion brew

Rwandan Blend

Naturally grown in the volcanic soil of Rwanda and Community Traded, this coffee offers A sweet, aromatic melon acidity rides on top of the full chocolate undertones for a complex and delightful brew

Rwandan Dark

Naturally grown in the volcanic soil of Rwanda and Community Traded, this coffee offers Smoky aroma, roasted walnuts with a hint of dark chocolate

Rwandan Mountain Water Decaf

Naturally grown in the volcanic soil of Rwanda and Community-Traded. It is naturally decaffeinated with the Swiss Mountain Water Process. This coffee offers tangy, sweet, clean finish, full body

Bukonya Ikawa

Naturally grown in the Northwestern region of Rwanda and Community-Traded, this coffee has notes of roasted nuts, rum, and black cherry

Thai

Well-balanced cup with a delicate plum-like acidity, hints of chocolate, medium body, and a creamy roasted-nut finish.

Sumatra Mandheling

Certified fair-trade and organic, spicy aroma, heavy, syrupy body, rich bold flavor, earthy with a hint of chocolate

Bohoro Bohoro

A blend of three coffees that achieve a dark chocolate and semi-caramel nuttiness, leaving a lasting bitter quality on the palate. Great for predominantly milk based drinks.

Vooba Vooba

A blend of three coffees that achieve a bit sweeter taste profile than Bohoro Bohoro with its sweeter caramel flavor. Works best as straight espresso.

Flavored Coffees

All Land of a Thousand Hills™ flavored coffees are created using all-natural flavorings that are added post-roast. The coffee used is high grade specialty coffee from Rwanda that is taken to a medium roast to preserve the body of the coffee.

Coconut, Hazelnut, Holiday Spice, Chocolate Mint - Dick Miller (taster)