

## NKONGE

**Coffee Name:** Nkonge [n-KONG]  
**Country:** Burundi  
**Province:** Kayanza  
**Washing Station:** Heza  
**Producer:** Long Miles Coffee Project  
**Elevation:** 2000 masl  
**Harvest Season:** April-June  
**Variety:** Bourbon  
**Processing:** Washed  
**Tasting Notes:** Apricot, Gingersnap Cookie, Black Tea

American expats Ben & Kristy Carlson started Long Miles Coffee Project (LMCP) to 'facilitate direct and meaningful relationships between coffee roasters and coffee growers by producing great coffee and telling the story of the farmers who grow it' ([LMCP website](#)). They founded their first washing station, Bukeye, in 2013. This coffee comes from Nkonge Colline, and the second LMCP washing station, called Heza.

Burundi is one of the world's poorest nations, still recovering from a 12-year civil war. It is divided geopolitically into small provinces, all of which grow coffee. Smallholder farms dot *collines*, 'hills' in the colonial Belgian French, and deliver coffee to their local washing stations. Each *colline* represents a microclimate, most with ideal growing conditions of high elevation, nitrogen-rich volcanic soil, and mild temperatures, and gentle rainfall.

### IN THE CUP:

Until 2011, lots delivered to a washing station were automatically combined and sold without traceability past the limited regional information. This led to a generic taste Burundian profile high in clean, citric acidity, full bodied, and berry notes.

In our fully traceable, bourbon-selection lot, we find silky mouthfeel, bright apricot notes, and hints of raspberry jam. This fruitiness is supported by the warming spices and dark brown sugar of a gingersnap cookie. Even as a filter coffee, Nkonge brings the richness we love in Burundian coffees, apparent especially as it cools into a clean and tea-like finish.

### OTHER TALKING POINTS:

#### SP + LMCP

Our first-ever coffee came from Long Miles! Last year we featured a bourbon selection processed two ways from the Long Miles Farm itself! We like Long Miles coffee!

**Coffee Scouts + Potato Defect**

Burundian coffees, like Rwandan (lookin' at you, Kanzu!), are prone to potato defect caused by antestia bugs. Long Miles employed area youth to scout out infestations and spray crops with an organic pesticide. The Coffee Scouts now support coffee farmers all year round, teaching them about the importance of pruning back trees after harvest, using mulch and fertilizer, and helping farmers build an irrigation system.