

The Final Frontier for Specialty Coffee

The Democratic Republic of Congo

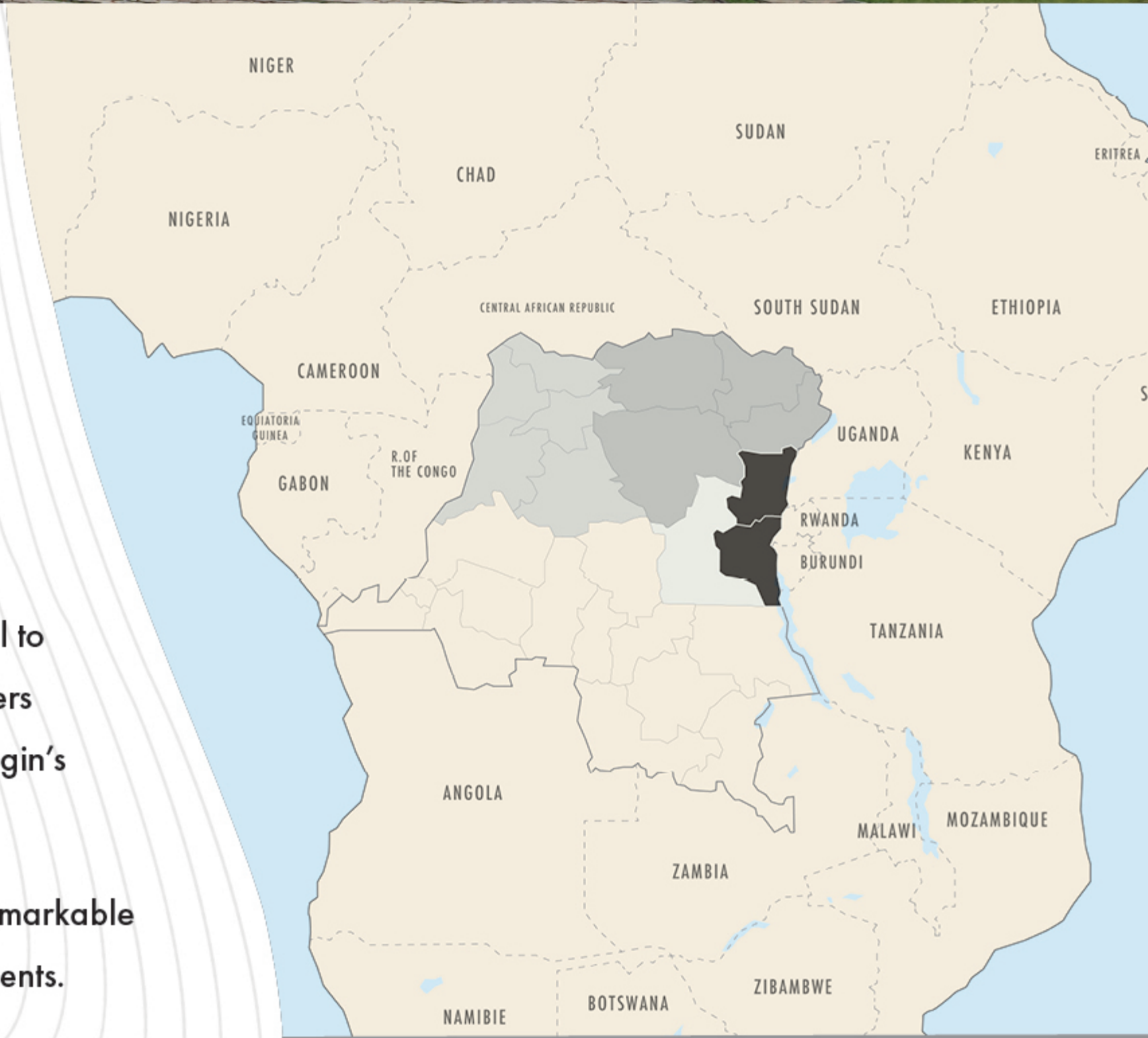
At Kiziwa Coffee, our offerings are proof that quality, consistency, and diversity are core to our business.

Beyond the crop, we prioritize relationships with communities and culture behind each cup.

We understand DRC's various coffee growing regions, zonal characteristics, and nuances of navigating the market.

Our close relationships with those driving the origin's progress position us well to ensure that we best positioned to effectively and efficiently provide our partners with the quality, quantity, and consistency they expect, and ensure that the origin's rich culture and communities are communicated with each cup they serve.

We've created the following to provide you with a brief overview of DRC's remarkable coffees, rich culture, and the unique opportunity that the thriving origin represents.



SHADED AREAS REPRESENT ACTIVE PRODUCTION ZONE GRADIENTS
DARKER AREAS REPRESENT KIZIWA COFFEE TARGET ZONES.



Saveur du Kivu 2019 Cupping Scores

Paul Songer, Head Judge

Saveur du Kivu and the Alliance for Coffee Excellence

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BORD DU LAC

Overview

Stretching picturesque landscapes, fertile plains and rolling hills along Lake Kivu, Bord du Lac is one of Congo's largest coffee growing zones.

This unique zone lies on the border between DRC and Rwanda in the Albertine Rift, and along the western branch of the East African Rift. Comprised of three primary territories (Kabare, Kalehe, and Idjwi Island), and bookended by the cities of Goma, the capital of North Kivu, and Bukavu, the capital city of South Kivu, Bord du Lac covers approximately 7,367 sq. km.

With an average annual temperature of 16.8°C and an average rainfall of 1,637mm, Bord Du Lac is not only endowed with ideal growing conditions, but it also benefits from an elevation range which spans altitudes between 1,450-1,800m.

Profile

Coffees from this zone generally offer a gentle citric acidity with flavor notes of tropical fruit, apple, jasmine, chocolate, coffee blossom, orange, and blackberry.

PETIT NORD

Overview

Marked by their rich clay-sandy volcanic soil and rolling hills covering over 10,000 sq. km, growing zones of the Petit Nord include Masisi, Rutshuru, Nyiragongo, and Walikale. Situated near the city of Goma, one of Congo's eastern touristic centers, and bordering Virunga National Park, Africa's oldest park, the Petit Nord is often referred to as the gateway to Congo's premier production zones.

Blessed by favorable temperatures ranging between 18.9-21.7°C and rainfall averaging 1,185-1,596mm per year.

Profile

Grown between 1,400-1,800m, coffees originating from the Petit Nord are known for their smooth body, citric acidity, and flavor notes of blackberry, grape, and lemon.

GRAND NORD

Overview

Located in the northeastern province of North Kivu, the Grand Nord is home to one of DRC's most productive zones—an area where some of the country's most unique coffees are found. Spanning an area of 24,579 sq. km, the critically important zones of Lubero and Beni includes two main commercial—the cities of Beni and Butembo. Temperatures in this mild to warm climate range between 16.9-23°C and annual rainfall averages between 1,420-1,582mm.

Profile

With elevations ranging between 1,200-2,200m, coffee from the Grand Nord is favored for its medium body, citric acidity, and notes of tropical fruit, lemon, and honey.

ITURI

Overview

Spanning over 5,200 sq. km of rugged terrain, mountain ranges, deep valleys, and stretching along the shores of Lake Albert bordering Uganda, the fertile clay-sandy soils of northeastern province of Ituri are ideal for producing some of the most unique profiles that Congo has to offer.

Grown between 1,600-1,900m, Ituri sees an average of 1,380mm of rainfall each year, with average temperatures that hover around 19.6°C.

Profile

Quality and volume improvements point to Ituri as a production zone on the rise — something that has captured the attention of very few, but offers buyers with a unique profile that delicately balances body and acidity with notes of sugarcane, grapefruit, prune and blackcurrant.

RUZIZI

Overview

Encompassing the territories of Uvira, Walungu, and Mwenga, the Ruzizi coffee region covers 16,118 sq. km, an area benefiting from temperatures averaging between 21.6-26°C and 981-1,549mm of rainfall annually.

Profile

Grown at altitudes between 1,200-2,400m above sea level, coffees from Ruzizi are known for their medium body, citric acidity, and notes of lemon, floral, tropical fruit, and melon.