

THROUGH OUR LONGSTANDING PARTNERSHIP with Artisan Coffee Imports, Blueprint has been proud to support women's groups and womanowned farms in East Africa. Ruth Ann Church, a global trade specialist, founded Artisan in 2009 to help connect roasters to cooperatives and private producers. Artisan operates in Rwanda and Ethiopia and sources their coffee at origin to help promote sustainability and transparency.

This particular coffee comes from the Rwanda Agasaro women's group, operating within the COCAGI cooperative. COCAGI was founded in 2004 and is one of Rwanda's oldest cooperatives established by the PEARL project - an effort to help the country rebuild and generate agricultural revenue after the Rwandan genocide of 1994. The COCAGI cooperative has grown and distinguished itself over 18-plus years, with an impressive processing infrastructure and headquarters complete with its own cupping lab.

Agasaro (meaning "precious bead" or "pearl") was established in 2018 as the first women's group within the cooperative. Member women are trained to be official cuppers and to tend to the crops in accordance with the Rainforest Alliance certification. Blueprint pays "300 Club" member pricing for Agasaro's coffee, along with a women's premium, which Artisan transfers to a savings account in local currency. Agasaro receives a receipt showing exactly where the money came from, and Blueprint receives a receipt showing how much our green coffee purchase supported. This level of transparency in ensuring living wages for coffee producers is very important to our partnership.

Agasaro is a fruity and citrus-forward washed coffee, with pleasant earthy flavors and notes of raisin, cinnamon, cranberry, and florals.



BLUEPRINT PHOTOS: Artisan Coffee Imports ABOVE: Uwimana Dative, an Agasaro farmer, cultivates 235 coffee trees.



Rwanda
Agasaro, a women's group within the COCAGI co-op
Western Province, Rutsiro
1600 MASL
Washed
May — June 2021
Bourbon
Agasaro (farm group) COCAGI (cooperative & mill) Artisan (importer)

## SUGGESTED PARAMETERS

DRIP RATIO:	1: 16.5
ESPRESSO RATIO:	1: 2.5
WE TASTE:	raisin, earthy, floral, orange, cinnamon,

cranberry





ABOVE: Ruth Ann Church, of Artisan Coffee Imports, meets with Anne Marie Duhirwe, president of the Agasaro women's group.