JUNE 2023





THE BLUEPRINT COFFEE BOUTIQUE SERIES IS a selection of the finest and most unique offerings from our partners around the globe. The Boutique Series features special varieties, distinct processing methods, and prestigious origin farms. Because of their unique qualities, these offerings are available in limited releases. It's a one-of-a-kind flavor experience our team has selected to showcase all the things we love most about coffee.

This coffee comes from Rwanda Agasaro women's group, operating within the COCAGI cooperative. COCAGI was founded in 2004 by the PEARL project to help the country generate agricultural revenue after the Rwandan genocide of 1994. Established in 2018, Agasaro was the first women's group within the cooperative. COCAGI has since added a second women's group, Susuruka. Members are educated in growing and farming practices, as well as quality assessment.

For coffee from Agasaro, Blueprint pays Artisan's "300 Club" pricing as well as a further premium on top of that, which is directly transferred to the member women's bank accounts to ensure they receive the wages. Artisan also started an internship within COCAGI to support young women with their undergraduate degrees. The efforts of Artisan and COCAGI go beyond improving coffee quality. They aim to improve the lives of these women: through equitable wages, education, and professional opportunities — empowering them to be decisionmakers in their community. With this Boutique Series release, we want to recognize our partners at Artisan and COCAGI for their commitment to transparency, traceability, and equity.

This offering from Agasaro is a full-bodied and fruity washed coffee, with notes of green apple, raisin, and cranberry.



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COUNTRY:	Rwanda
PRODUCER:	Agasaro, a women's group within the COCAGI co-op
REGION:	Gashonga, Rusizi District
ALTITUDE:	1600 MASL
PROCESS:	Washed
HARVEST:	May – June 2022
VARIETIES:	Bourbon
SOURCING PARTNERS:	Agasaro (farm group) COCAGI (exporter) Artisan (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16.5
ESPRESSO RATIO:	1: 2.5
WE TASTE:	green apple, molasses, raisin, baking spices, caramel, cranberry





ABOVE: Workers pick the cherries that are ripe and ready for processing on one of the farms of the Agasaro women's group.