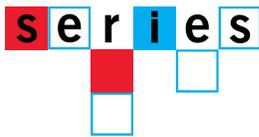


Peace Coffee

# ALCHEMY



## FARMER COOP

# SOPACDI

Minova, South Kivu, Democratic Republic of Congo



### THE SOURCE

The SOPACDI cooperative was founded out of a vision for a better life for a broken-down washing station on an old estate and for a community devastated by two decades of war. High in what has been called “the Alps of Africa,” on the shores of Lake Kivu, the members of SOPACDI are pioneering a vision of collaboration and economic success. Years of strife meant that many in the community have lost their lives ferrying their coffee across the lake to the shores of Rwanda in search of markets or trade for goods to bring back for their families.

SOPACDI’s members have played an integral role in bringing the region’s coffee back from near extinction due to civil war and crashing prices to a mainstay in specialty markets the world over. It is a model that speaks to the heart of the Congolese people who have endured many struggles and despite persistent uncertainty, continue to have hope.

SOPACDI is working to further gender equity within the co-op and trains members to improve quality, thus improving profitability for all. As part of our commitment to SOPACDI’s long-term success, we include a social premium in our contracted price that is used for agronomy projects, equipment needs, and social development.

### THE ROAST

Roasting a coffee with such intricacies always presents a fun challenge for our team. This challenge reminds us why we do what we do every day. To try and keep all of the unique nuances balanced has been no small task. However, our roasters were able to strike harmony between the bright, full-bodied richness and the delicate citric and floral notes that are easy to lose in a more developed roast.

### THE CUP

In the brew lab, we have been brewing SOPACDI in a Chemex for a cup that’s round and juicy with date-like sweetness and a black tea depth. Immersion brewing in a French press gives a delightful lemon aroma and is lush with sweet shortbread and blackberry. However you choose to brew, this SOPACDI coffee from the Democratic Republic of Congo is certain to provide a sweet start to your morning!

#### ROAST LEVEL

light

#### AROMA

brown sugar, sweet floral, milk chocolate

#### FLAVOR NOTES

citrus, black tea, dried dates

#### ACIDITY

crisp

#### BODY

smooth