



# SOPACDI

North Kivu, Democratic Republic of Congo Nov-Feb 2014

**In a country that has been plagued by violence, the SOPACDI cooperative in the Democratic Republic of Congo is beating the odds with amazing coffee.**

Located on the majestic shores of Lake Kivu, several key environmental factors align: mineral-rich black soil, high altitudes, and favorable weather patterns.

But exceptional coffee is far from being the result of environmental conditions alone; it is also the result of careful cultivation. The co-op has invested in two particularly key areas: processing and staff capacity building.

## Processing

SOPACDI uses a variety of proven sorting techniques, with each step further selecting for the best beans within the harvest. The results of their systematic, consistent

processing are undeniable, particularly in the clarity of the flavor in the end cup.

## Capacity Development

Inspired by the results of her work with cuppers at source in several other partner co-ops, our Quality Control manager Beth Ann traveled to SOPACDI to help interview and hire two cuppers. Like many of the projects she undertakes, this assignment didn't have much precedent and she and the co-op staff got creative. Look for more news about the cuppers in the coming months when they come to Equal Exchange for a two week cupping and roasting seminar.

We have been buying coffee from SOPACDI for the last 3 harvests and each year the characteristics in the cup exceed our expectations. This year's seasonal offering has brilliant acidity and floral jasmine notes that are delicate with pronounced sweetness.

To read the full story and learn more about SOPACDI, visit [www.equalexchange.coop/SOPACDI](http://www.equalexchange.coop/SOPACDI)

**CO-OP**  
SOPACDI

**ORIGIN**  
North Kivu,  
Democratic Republic of Congo

**VARIETALS**  
Bourbon

**ELEVATION**  
1500 MASL

**ROAST**  
Light Medium

**PROFILE**  
Floral and perfumy aromatics coupled with notes of sweet jasmine, a lemony-tart acidity, smooth mouthfeel and hints of ripe orange in the aftertaste.



*Top left: A young Bourbon varietal. Top right: Bahati Nyarwangu Chance and Dunia Muhindo Moise, cupping interview participants.*