

RWANDA: KILIMBI CWS

-  Nyamasheke District
 -  Green Apple, Almond, Caramel
 -  Washed
 -  Red Bourbon
 -  1,600 – 1,650 masl
 -  Harvest March - June
-

STORY

Partnership: In Rwanda, our export partners are Raw Material and the Muraho Trading Co. This partnership helps affiliate co-operatives increase their quality of production, fetch a higher price for their coffee, and introduce themselves to new markets. Through this process a model has been developed that creates incentives which generate producer buy-in, all while maximising impact.

One of the two first washing stations to be granted approval to produce natural and honey processed coffee in Rwanda by NAEB. The elevation of Kilimbi lends itself incredibly well to the production of exceptional washed, honeys and naturals. Drying beds stretch across a large open plain, where airflow and sunlight have maximum exposure to the coffee as it dries. Built in 2016, it is the birthplace of Muraho Trading Company, as their first washing station.

Like Gisheke, Kilimbi is only accessible by boat, with farmers travelling across Lake Kivu to deliver their farm's harvests. Its estimated annual production is approximately 33,300kg of milled green coffee, which is produced each harvest into volumes of honey, washed, and naturally processed coffees.

The Art of Production: All cherry is hand-sorted before a pre-pulp float, underripe or damaged cherry is removed, along with any foreign objects. Cherry is then floated in pre-pulping tanks removing any floaters and later pulped. Next, coffee is fermented in dedicated concrete fermentation tanks for an average of 12 hours. During this time, the fermented parchment is agitated several times through the day by way of ceremonial foot-stomping.

After fermentation, coffee is released into a large serpentine grading channel. This process also separates parchment into different density grades. During the washing process, parchment is continuously agitated to encourage lower density parchment to float and to clean any residual mucilage off the parchment. Once the parchment is separated into grades, it is given a final post-wash rinse. At this point, coffee is taken to a pre-drying area where the parchment is hand-sorted removing any insect-damaged, discoloured or chipped coffee. The parchment is laid out to dry and turned on a regular basis throughout the day for 30 days.

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MARKETING MATERIAL FOR USE

(For any further marketing requests please contact coffee@fta.com.au)



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