

RWANDA: GISHEKE CWS

-  Nyamasheke District
 -  Sparkling, Red Apple, Citrus
 -  Natural
 -  Red Bourbon
 -  1,500 – 1,750 masl
 -  Harvest March - June
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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.

Gisheke, the newest member of the MTCo family. Located in Nyamasheke District, the station overlooks Lake Kivu, with almost 40% of the cherries received at Gisheke coming by boat from Mushungwe Island. All the cherries from the neighboring islands are delivered by boat to Gisheke, which is only accessible by water.

Gisheke's geographic location makes it ideal for the processing and drying of naturally processed lots. This is due to the consistent wind flow that moves between two steep hills that lead towards Lake Kivu, Idjwi Island and the Democratic Republic of the Congo.

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. Once the cherry is sorted and cleaned, it is ready to be dried. The cherries are laid out evenly across raised beds, providing consistent airflow, and height away to prevent moisture and animals coming into contact with the cherry.

Once the cherry is sorted and cleaned, it is ready to be dried. The cherries are laid out evenly across raised beds, providing consistent airflow, and height away to prevent moisture and animals coming into contact with the cherry. The cherry is dried for 30 days, turned constantly when the sun is high and covered during the night. Once the cherry has dried, the now dried outer fruit is removed, and the coffee beans are ready to be organised for packing.

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