

RWANDA **MUHONDO WS**

NATURAL GRADE A1

Muhondo Washing Station is located in the northern region of Gakenke District at 1800m altitude. This region receives sufficient rain, especially in the months of October to May. As a result, the coffee grows more slowly and thus develops its special aroma and body. For the natural process the cherries are picked and placed in floating tanks. They are then dried in direct sunlight for 30 to 40 days. Besides creating many jobs in this region, Muhondo really cares about its people. Farmers are not only supported in terms of logistics, seedlings. water supplies and fertilizers, but they also receive valuable training in agricultural practices and can apply for loans.







QUALITY

Country Rwanda Region Gakenke District **Washing Station** Muhondo Washing Station

Producer Wellars Karangwa

Ref. No. P10854

Coffee type Arabica Quality Grade A1, Scr. 15+ **Crop** 2022 Harvest time April - June Harvest method Picking Altitude 1900m Variety Bourbon/Jackson **Processing** Natural Soil type Clay soil

Irrigation Natural rainfall

CUP PROFILE

black cherry | dark caramel | herbal notes | black tea | cinnamon | mandarin & orange

CUPPING SCORE

86 (TSP Q-Arabica Grader)

GREEN GRADING

Moisture 10% Odor clean Colour vellowish **Defects** 0-5 defects Screen Size 15+

ACIDITY

BODY

8

FLAVOUR





