



# RWANDA MUHONDO WS HONEY ANAEROBIC

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.** P11099

**Coffee type** Arabica  
**Quality** Grade A1, Scr. 15+  
**Crop** 2023  
**Harvest time** April - June  
**Harvest method** Picking  
**Altitude** 1900m  
**Variety** Bourbon/Jackson  
**Processing** Honey Anaerobic  
**Soil type** Clay soil  
**Irrigation** Natural rainfall

## CUP PROFILE

pineapple | grapefruit | quitte | hibicus |  
green tea

## CUPPING SCORE

85.5 (TSP Q-Arabica Grader)

## GREEN GRADING

**Moisture** 10.2%  
**Odor** clean  
**Colour** yellowish  
**Defects** 0-6 defects  
**Screen Size** 15+

### ACIDITY

8

### BODY

7

### FLAVOUR

8

# EXCLUSIVE COFFEE



Touton Specialties GmbH | Steinhoeft 5 - 7 | 20459 Hamburg  
+49 (0) 1722467399 | [info.specialties.coffee@touton.com](mailto:info.specialties.coffee@touton.com)

- SPECIALTIES-COFFEE -