



HIGH QUALITY, FAIR PRICE

RWANDA GITUNTU WASHED

BY MAHEMBE

Mahembe is a family-owned company, founded by Justin Musabyimana in 2010. Justin grew up in the local area and after 1994 genocide against Tusti, he decided to come back home and invest in the community by building a wet mill on his father's coffee plantation. He has a 10-hectare farm of his own, and buys cherries from the surrounding smallholders. Justin's organized operations, plus the work he is doing on the ground to improve quality, gives great results in the cup. Mahembe vision is to become a regional Quality leader and consistently differentiating ourselves by delivering exclusively the best product through a completely sustainable and transparent value chain that significantly contributes to the better lives of farmers.

Mahembe operates two washing stations in western region of Rwanda, and source cherries from three farms Gituntu, Murondo and Gatara.

Gituntu Farm is the largest farm with 14 Hectares and located on altitude of 1800-2000 m. and supply cherries to Nyagatare station. Nyagatare processed coffee is 100% red bourbon grown in Mahembe Sector, Nyamasheke District in the western Province of Rwanda.

This area constitutes of big range of high chained mountains of the country with altitude ranging between 1700-2100 m.a.s.l. Currently Nyagatare station works with over 675 coffee producers grouped under the Abatarushwa Cooperative supplying 500 tons of coffee cherries/Season.

This coffee is processed with the washed and dry method, using natural spring water from high mountains located near Nyungwe forest. Farmers are trained to harvest only ripen coffee cherries from their farm trees. During the harvest, Nyagatare has very strict routines for cherry reception and sorting. Cherries must be sorted by the farmers themselves, if this is not done sufficiently there are staff who will do further sorting. The cherries are placed in a tank prior to pulping where floaters are removed and processed separately as lower grade coffee.



QUALITY AND THE CUP

Coffee variety Arabica Bourbon	Crop 2022	Screen 15+/A1
Process: Washed, triple fermented, green house dried	Lot 28/087/22/040	Score 88
Aroma/Flavour honeydew, floral, peach, citrus, melon, brown sugar, bittersweet chocolate, citric acid, bright, ripe and smooth, silky and sticky, juicy aftertaste		

KEY FACTS

- **Founded: 2010**
- **675 coffee producer**
- **Certified organic and with Café Practices**
- **Processing capacity: 500 tons cherries**
- **Sun and green house drying**
- **Two brick warehouses with natural ventilation system**
- **Growing area: 14 ha**
- **1st Winner 2014 Rwanda CoE and 3rd Winner 2015 Rwanda CoE**

AREA - ENVIRONMENT - PROCESSING

- **Altitude 1800-2000 m**
- **Soil type: Heavy to very heavy clay (pH 5.3)**
- **Precipitation range: 1300 to 1400 mm.**
- **Temperature range 16-18 °C**
- **Mountain natural spring water source**
- **Manual Harvesting and sorting**
- **Washed, Honey and Natural processing systems**
- **Environmental protection with natural seepage**



1000 HILLS Products sp. z o.o.

www.1000hillsproducts.com
info@1000hillsproducts.com
@thousandhillsproducts
PL +48 534 075 488

ul. Kamienna 88
95-100 Zgierz
Polska

