



HIGH QUALITY, FAIR PRICE

RWANDA MURUNDO

NATURAL
ANAEROBIC

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.

Murundo farm is Mahembe's second largest farm with 13 hectares and newest one. It is located on the altitude of 2000-2100 meters near the Nyungwe forest belt. It supplies cherries to Nyarubuye washing station. Nyarubuye processed coffee is 100% red bourbon coffee grown in Twumba Sector, Karongi District in the western Province of Rwanda. This area constitutes of large range of high chained mountains of the country with altitude ranging between 2000-2200 above sea level. Currently Nyarubuye works with over 256 coffee producers supplying around 250 tons of coffee cherries/Season. This coffee is processed with the washed and natural processing method, using natural spring water. Farmers are trained to harvest only ripen coffee cherries from their farm trees. During the harvest, Nyarubuye CWS have very strict routines for cherry reception and sorting, cherry delivered by farmers 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: Natural Anaerobic 96h	Lot 28/087/22/060	Score 89
Aroma/Flavour complexe of fruits, very orange, tangerine, creamy, bright acidity, clean and sweet, juicy finish		

KEY FACTS

- **Founded: 2010**
- **256 coffee producer**
- **Certified organic and with Café Practices**
- **Processing capacity: 250 tons cherries**
- **Sun and shade drying**
- **Two brick warehouses with natural ventilation system**
- **Growing area: 13 ha**
- **1st Winner 2014 Rwanda CoE and 3rd Winner 2015 Rwanda CoE**

AREA - ENVIRONMENT - PROCESSING

- **Altitude 2000-2100 m**
- **Soil type: Heavy to very heavy clay (pH 5.3)**
- **Precipitation range: 1400 to 1500 mm.**
- **Temperature range 15-18 °C**
- **Mountain natural spring water source**
- **Manual Harvesting and sorting**
- **Washed, Natural and Aanerobic processing**
- **Environmental protection with natural seepage**



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