



HIGH QUALITY, FAIR PRICE

RWANDA KOPAKAMA

WASHED

Agricultural Coffee Co-operative of Mabanza - a former county of western Rwanda, now called Kopakama. The country has been re-organised into districts, but the name lives on. Kopakama is situated near the Congo -Nile Divide at the shores of Lake Kivu. Most of the coffees are grown on mountains located near the Mabanza region. This area is also known to grow some of the finest organic Tea of Rwanda.

From its beginning in 1998 with just 48 members, the focus at Kopakama has always been on producing excellent quality fully-washed Arabica against the inspiring backdrop of mountains dropping down to the sparkling waters of Lake Kivu. The farmers invested their profits from coffee sales into building their dry mill and an additional micro-washing station. The dry mill station comes as an answer to significant costs incurred when transporting parchment coffees to Kigali just for an outsourced milling service. Since the drying milling in proximity to the washing stations has been operating important savings contributed to higher profits as well as to a significant improvement in green bean quality. Processing at Kopakama is similar to other coffee cooperatives in Rwanda. After coffee cherries are delivered to the washing station, the coffee is pulped and dry-fermented for - 2 days, then rinsed and soaked for another 24 hours. Wet parchment is hand-picked on covered raised beds before being moved to the drying beds.

Today, the cooperative has 600 members, expertly growing and processing their coffee using two washing stations, one full-scale and one micro, and employing the skills of a trained coffee cupper. Typical plot sizes are 0.5 to 2 hectares. Kopakama's farmers are committed to improving their local communities. So far, they have brought in gravity-fed water to serve the community and used the Fair Trade premium to access electricity. They have also bought the co-operative's Conference Hall. Their vision is to move together towards a more stable price and market for their coffee.



QUALITY AND THE CUP

| | | |
|--|--------------------------|----------------------|
| Coffee variety Bourbon Jackson | Crop 2022/23 | Screen 15+/A1 |
| Process Fully Washed, double fermented | Lot 28/087/22/015 | Score 86+ |
| Aroma/Flavour melon, banana, vanilla, dates, caramel, jasmine, honey, dry fruits, clean & sweet | | |

KEYFACTS

- **Founded:** 1998
- **600 farmers including 262 women**
- **Typical plot sizes 0.5-2 ha**
- **Growing area:** 141 ha
- **Processing capacity 220 tons of cherries**
- **Owns two washing stations & dry mill**
- **FairTrade**
- **Rainforest Alliance**
- **Organic certified**

AREA- ENVIRONMENT - PROCESSING

- Western Province
- Karongi District, proximity to Kivu Lake
- Attitude 1600 - 2000 m
- Soil type: Heavy to very heavy clay (pH 5.3)
- Precipitation range: 1300 to 1600 mm.
- Temperature range 14-17 °C
- Mountain natural spring water source
- Manual Harvesting and sorting
- Washed and Pulped natural processing system
- Sun-dried on raised beds at coop
- Environmental protection with natural seepage



1000 HILLS Products sp. z o.o.

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

ul.Kamienna 88
 95-100 Zgierz
 Polska

