

## RWANDA MUHONDO

WASHED

Muhondo CWS is a private Coffee Processing
Station located Northern Province of Rwanda.
The station started to be fully operative in 2013.
The coffee washing station is on a small scale but
has tremendously impacted the local communities
through youth and women employments, contribution
to farmer's income and community involvement through
social project initiated such as farmer's loan and clean
Water Supply.

Muhondo is committed to produce the highest quality of coffee in Rwanda and empowering coffee growers by providing them with best practices. We acknowledge to be supported by Starbucks Farmers Support Center-Rwanda in agronomy, processing and quality knowhow to our operations. Our coffee washing station work closely with 1800 farmers and around 40% farmers are women combined with the production from our own plantation of 30,000 Coffee Producing trees and all are carefully picked by hand. The topography conditions that give a particular coffee profile and its uniqueness to It.

## **QUALITY AND THE CUP**

Coffee variety Arabica Bourbon	Crop	2022/23	Screen	15+/A1
Process fully washed, triple fermented	Lot	28/087/22/001	Score	86+

Aroma/Flavour blackberry, chocolate, honey, orange, mandarine, caramel smooth body, clean & balanced, soft acidity, sweet finish

## **KEY FACTS**

- Founded: 2013
- Farmers: 1800 of which 1152 are females
- Growing area: 1100 ha
- Processing capacity: 1000 tons cherries
   Full sun drving with 200 tables.
  - 12% moist control

- Two brick warehouses with natural ventilation system
- Certified with Café Practices
- 1st Winner 2014 Rwanda CoE and 3rd Winner 2015 Rwanda CoE

## **AREA - ENVIRONMENT - PROCESSING**



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- Northern Province
- Gakenke District, Muhondo Sector
- Attitude 1750 to 2200 m
- Soil type: heavy to very heavy clay (pH 5.3)
- Precipitation range 1300 to 1400 mm.
- Temperature range 17-18 degrees Celsius
- Mountain natural spring water source
- Manual harvesting and sorting
- Washed, Honey and Natural processing systems
- Full sun drying
- Environmental protection: natural seepage