

RWANDA

MUHONDO, GRADE A1, SCR. 15+, NATURAL ANAEROBIC, BOURBON/JACKSON

The Muhondo Washing Station, situated in Rwanda's Gakenke District, has been a cornerstone of local coffee production since its acquisition in 2013 by Jean Nepomuscene Habyarimana.

Benefiting from the region's rich soil and favorable climate, coffee here matures slowly, resulting in a deeper, more complex flavor profile. Muhondo works with around 2,300 smallholder farmers, offering vital resources such as seedlings, fertilizers, training, access to credit, and clean water infrastructure. The washing station plays a vital role in the community by creating employment opportunities and promoting economic resilience. What sets Muhondo apart is its meticulous approach to processing. The use of innovative drying beds ensures a slow, consistent drying process while protecting beans from unpredictable weather.

CUP PROFILE

almond | black cherry | champagne | dried plum | orange | rummy

Acidity	8	<div style="width: 80%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	9	<div style="width: 90%;"></div>

CUP PROFILE ESPRESSO

sour cherry | red currant | Amaretto

Acidity	8	<div style="width: 80%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>



EXCLUSIVES

QUALITY

Country Rwanda
Region Gakenke district
Washing Station Muhondo Washing Station
Producer Wellars Karangwa
Ref. No. P11584
Coffee Type Arabica
Quality Grade A1, Scr. 15+
Crop 2025
Harvest Time April - June
Harvest Method Picking
Altitude 1900 m
Variety Bourbon/Jackson
Processing Natural Anaerobic
Soil Type Clay soil
Packaging Type 30,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 10,30%
Odor clean
Color yellowish-green
Defects 0-5 Defects
Screen Size 15+

CUPPING SCORE

87,50 (TSP Q-Arabica Grader)