

# 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	
Body	8	
Flavour	9	

### CUP PROFILE ESPRESSO

sour cherry | red currant | Amaretto

Acidity	8	
Body	8	
Flavour	8	



## 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)