



RWANDA

Muhondo WS

Natural

Muhondo Washing Station is located in the northern region of Gakenke District at 1900m altitude. This region is supplied with sufficient rain, especially in the months of October to May. As a result, the coffee grows more slowly and thus develops its special aroma and body. For the natural process, the cherries are picked and placed in floating tanks. They are then dried in direct sunlight for 30 to 40 days. The surrounding mountains are covered with coffee trees and houses of local farmers who bring their cherries to the washing station on foot or by bike. Next to creating many jobs in this region, Muhondo really cares about its people. Farmers are not only supported in terms of logistics, seedlings, water supplies, and fertilizers, but they also receive valuable training in agricultural practices and can apply for loans.

EXCLUSIVE

QUALITY

Country Rwanda
Region Gakenke District
Washing Station
Muhondo WS
Producer
Wellars Karangwa
Ref. No. P11302
Coffee type Arabica
Quality Grade A1 Scr. 15+
Crop 2024
Harvest time April - June
Harvest method Picking
Altitude 1900masl
Processing Natural
Variety
Bourbon/Jackson
Soil type Clay soil

GREEN GRADING

Moisture 10.40%
Odor clean
Colour brownish
Defects 0-4 defects
Screen Size 15+



TOUTON
— SPECIALTIES COFFEE —

CUPPING

CUPPING SCORE
86.5 (TSP Q-Arabica Grader)

CUP PROFILE
almond | black cherry |
black tea | dried plum | winey

ESPRESSO

CUP PROFILE
coming soon

ACIDITY

8

BODY

8

FLAVOUR

8