



RWANDA

Hobe Coffee

Natural Anaerobic

“Hobe” is what you say in Rwanda to welcome and embrace people into the community, it means “hug”. Hobe Coffee is a rather new company, located in the Rutsiro District in the western region at Kivu Lake, owned by Arsene Mustafali. The Coffee Washing Station and the zoning already existed (under the name Cyondo WS) but was sold in 2020. Since then, Arsene Mustafali and his station manager John Claude have done a lot with their young and dynamic team: new parabolic shelves and new tanks for processes have been built and electricity has been established. The quality of Hobe’s coffee is very impressive! Hobe offers Fully Washed, Natural, Honey and Anaerobic coffees.

EXCLUSIVE

QUALITY

Country Rwanda
Region Rutsiro District
Coffee farm Hobe Coffee
Producer Arsene Mustafali
Washing Station Cyondo
Ref. No. P11118
Coffee type Arabica
Crop 2023
Quality Grade A1 Scr 15+
Harvest time April - June
Altitude 1750masl
Varieties Bourbon
Processing Natural Anaerobic
Soil type Clay soil

GREEN GRADING

Moisture 9.50%
Odor clean
Colour yellowish-green
Defects 0-1 defects
Screen Size SHB 15+



TOUTON
 – SPECIALTIES COFFEE –

CUPPING

CUPPING SCORE
 85.75 (TSP Q-Arabica Grader)

CUP PROFILE

almond | black currant |
 strawberry | black tea |
 caramel | milk chocolate |
 vanilla | winey

ESPRESSO

CUP PROFILE
 almond | toffee | black
 cherry

ACIDITY

7

BODY

7

FLAVOUR

8

ACIDITY

6

BODY

8

FLAVOUR

8