

RWANDA



KARENGERA

About the Washing Station

Karengeera, located in the Nyamasheke area of Western Rwanda, was established in 2019. This coffee washing station processes cherries from approximately 1,210 growers and produces 700–800 metric tons of Bourbon Arabica coffee annually. Positioned at an altitude of 1,600–1,850 meters above sea level, the station operates five fermentation tanks and 110 drying tables, accommodating 80–100 workers during peak harvest seasons.

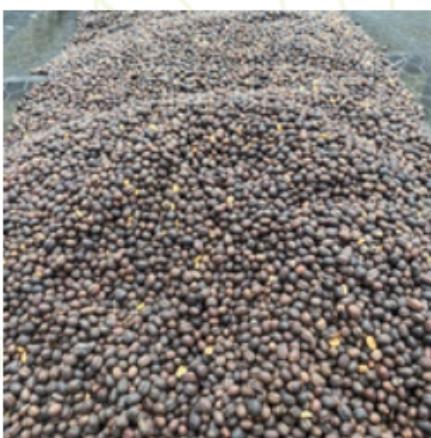
Environmental Contribution

To support sustainable coffee production and encourage farmers to plant new coffee trees, Karengera CWS has implemented several initiatives. The station sponsors farmer field schools to educate growers on Good Agricultural Practices (GAPs). Additionally, a coffee nursery with approximately 40,000 seedlings is being prepared for free distribution to farmers. Through certification programs, farmers have also adopted integrated approaches to crop management, waste management, water conservation, wildlife protection, and ecosystem conservation, fostering environmental sustainability alongside improved production practices.



SORTING

Coffee quality begins with farmers, who carefully hand-sort defective cherries at home before weighing them. Upon arrival at the washing station, the cherries are inspected again by quality controllers to ensure consistency. The cherries then undergo a "floating" process, where defective or damaged cherries rise to the top, leaving only dense, high-quality red cherries at the bottom. These premium cherries are promptly moved to drying tables on the same day to preserve their freshness and deliver the finest coffee quality.





THE PROCESS

At Karengera Coffee Washing Station, only the finest cherries from selected farmers are accepted, forming the foundation for premium quality.

The drying process is meticulously managed, with cherries spread on flat tables made of close-knit wire mesh and shade netting to preserve quality. Cherries are regularly turned every 30-40 minutes to ensure even drying, with each table supervised by two staff members for consistency. During peak sunlight, cherries are heaped at the center of the tables to prevent cellular damage from excessive heat, enabling a gradual and controlled drying process. This process takes 35-40 days, aiming to achieve an optimal green bean moisture content of 11.5%. Once dried, the coffee is carefully bagged and stored, ready to deliver exceptional quality.

LOT ID	ATT240335
PLANT	Arabica
ALTITUDE	1600-1850 m.a.s.l.
VARIETAL	Bourbon
PROCESS	Natural
SCREEN	14+
HARVEST YEAR	2024
TASTE PROFILE	Cherries, honey, red fruits, syrupy mouthfeel, chocolate aftertaste
SCA SCORE	86.00