

# RWANDA



# COPROCA

## About the Washing Station

The COPROCA Coffee Washing Station is located in the Raro cell of the Kanjonjo Sector, Nyamasheke District, in Western Rwanda. Situated at 1830 meters above sea level, this station processes Bourbon Arabica coffee beans harvested between March and June. The region's volcanic soil and abundant rainfall (1,300-1,350 mm annually) provide ideal growing conditions.

*With RFA certification, Coporoca Natural represents sustainability and quality, delivering a premium coffee experience.*



## SORTING

The coffee cherry selection process begins at the source. Farmers meticulously inspect their harvest, removing any defective cherries before they are weighed and paid for. Upon arrival at the washing station, a rigorous quality control process continues. A "floating" method is utilized, where cherries are submerged in water. Defective cherries, often lighter due to insect damage or other imperfections, float to the surface and are removed. Only the densest, highest-quality red cherries, indicative of ripeness and flavor, are selected for drying on the same day, ensuring optimal freshness.





## THE PROCESS

The COPROCA coffee washing facility ensures premium quality through a rigorous process. Only the best cherries from selected farmers are accepted and meticulously sorted to remove any defects.

Following sorting, cherries undergo a "floating" process in specialized tanks. During this step, low-density floaters are removed, and only dense, high-quality red cherries are retained at the bottom. Drying is conducted with great care on flat tables covered with close-knit wire mesh and shade netting to maintain quality. This method ensures that the cherries dry evenly, preserving their flavor and integrity. Through these meticulous steps, the COPROCA facility guarantees exceptional coffee quality from farm to cup.

LOT ID	ATT240337
PLANT	Arabica
ALTITUDE	1830 m ABSL
VARIETAL	Bourbon
PROCESS	Natural
SCREEN	14+
HARVEST YEAR	2024
TASTE PROFILE	Orange, caramel, floral, juicy mouthfeel, citrusy finish.
SCA SCORE	85.00