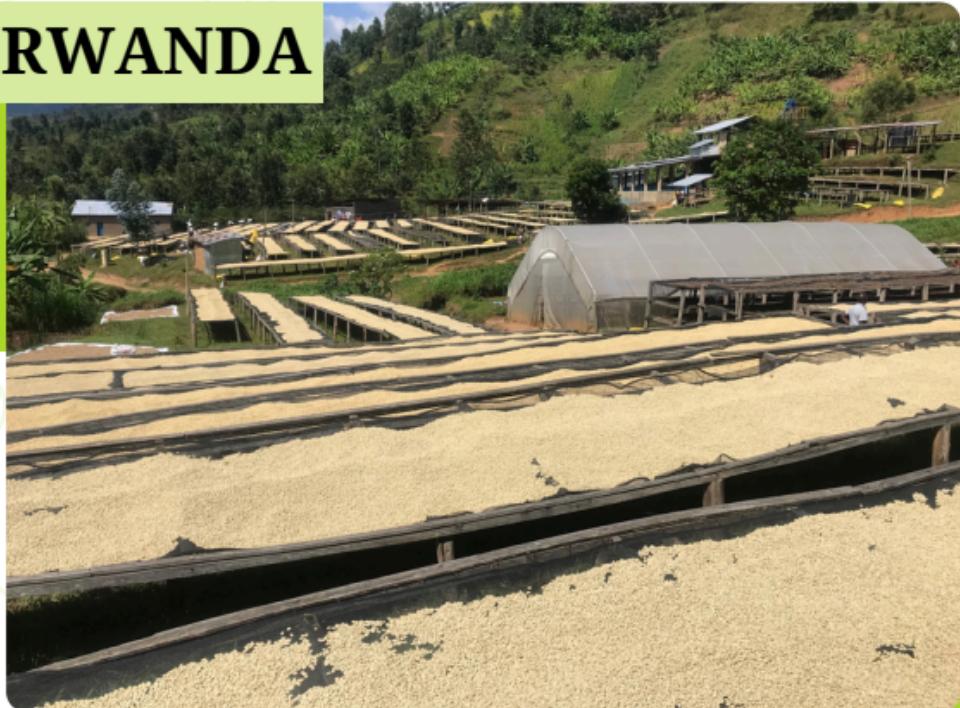


RWANDA



KANZU

ABOUT THE WASHING STATION

Kanzu Coffee Station is nestled in the lush, green mountainsides of the Nyamasheke District in Karambi, Rwanda. The wet mill grinds beans sourced from over six hundred small-holding farmers, each cultivating an average of 400-500 coffee trees. Grown at an elevation of 1836 meters above sea level, the coffee thrives in volcanic soil and receives an annual rainfall of 1300-1400 mm. Harvested and processed between March and June, this coffee embodies the unique regional character of this location and showcases the dedication of the local agricultural community.



SORTING

The coffee undergoes multiple stages of sorting to ensure only the finest beans are selected. The farmers initially sort out defective cherries at home before their harvest is weighed. At the washing station, a quality controller conducts another round of inspection to identify defects. The cherries are then placed in a tank, where defective or bug-damaged cherries float to the surface. Next, the coffee moves through water channels that separate heavier beans from lighter ones during the

fermentation process. Any remaining defects are removed during the pre-drying stage under shade, ensuring only high-quality beans make it to next stage.

THE PROCESS

Within 8 hours of harvest, the cherries are pulped using a Mackinon disc pulper with three discs. The parchment then undergoes dry fermentation for 12-18 hours, followed by a thorough wash to remove any remaining mucilage. After an 18-20 hour soaking process, the beans are dried on 60 raised beds for consistent and even drying.

Environmental care is integral to this process. Wastewater is isolated in soaking pits, where it is treated using Effective Micro-organism (EM) technology to minimize environmental impact, ensuring a sustainable and eco-friendly approach to coffee production.



ENVIRONMENTAL CONTRIBUTION

Kanzu holds certifications in Coffee and Farmer Equity (C.A.F.E.) Practices and Rainforest Alliance (RFA), showcasing its dedication to ethical and sustainable coffee production. Through its certification program, Kanzu trained farmers in ecosystem conservation, wildlife protection, water conservation, integrated crop, and waste management. Additionally, it distributed 50,000 shade tree seedlings and soil erosion control materials like vetiver and elephant grass.

SOCIAL PROJECTS

Kanzu has earned national acclaim, being a runner-up in the 2007 Rwanda Golden Cup and a finalist in the Cup of Excellence in 2008 and 2015. It has created 100 local jobs and rewarded top farmers with cows. Kanzu also promotes gender inclusion by training women in leadership, financial literacy, and business skills, fostering equality and off-season income opportunities.

LOT ID	ATT240339
PLANT	Arabica
ALTITUDE	1830 meters
VARIETAL	Bourbon
PROCESS	Washed
SCREEN	15+
HARVEST YEAR	2024
TASTE PROFILE	Caramel, Complex Fruits, Citric, Well-rounded, Balanced, Long Finish.
SCA SCORE	86.50