



Fred – Washing station manager - Rwanda



Gatare

Exporter Rwanda Trading Company

Washing Station Gatare

Altitude 1500 - 1800 m

Region Nyamasheke District

Harvest April - June

About Gatare Washing Station

The Gatare Washing Station is currently located in one of the richest coffee districts in Rwanda. So much so that the region has seen an incredibly high increase in washing station permit requests. The competition in the past five years has grown with local Rwandan owners investing in washing stations as well as private investments from companies. The Gatare Washing Station is managed by the Rwandan Trading Company, who continue to invest towards improving and expanding their many washing stations.

The manager at Gatare Washing Station is Fred, who has been active in the coffee industry for the last nine years. This last season, Gatare worked with and bought from over one thousand farmers and sold 500 tonnes of raw green beans, meaning they probably know what they're doing. Project Origin have enjoyed every flavour that comes from beautiful Rwandan washing stations just like Gatare, and we are excited to be tasting many more.

The landscape that sprawls around Gatare is incredible and wet. Lake Kivu is not too far away and as a result, the surrounding wetlands provide the perfect soil conditions for many crops to flourish, such as rice, sugar cane, coffee and tea. Lake Kivu is listed as one of Africa's great lakes, and its position on top of a rift valley leads to potential volcanic activity in the area. The wetland landscape however is what makes this location a true sight to behold and provides extra special nourishment for the coffee that is grown and produced.

Gatare

Varietal: Bourbon

Process: Washed

Tasting notes: yellow peach, lime, raw sugar, red plum, bergamot, refined



Processing Details

- o Farmers collect cherries and bring them to the washing station where they are sorted
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid out to dry until moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until ready for export