



Gicumbi washing station - Rwanda

Gicumbi

Exporter Nova Coffee

Washing Station	Gicumbi
Altitude	1800 - 2000 m
Region	Gicumbi District, Northern Rwanda
Harvest	March - June

About Gicumbi

The more you learn about the Nova Coffee company and their work for the community in northern Rwanda, the less you are able to stop reading. Nova Coffee was founded in 2015 by the wife and husband power duo, Agnes Mukamushinja and Felix Hitayezu. They have been producing coffee as farmers for over 25 years, and now, they support 2880 small holder coffee farmers in their community including 382 female farmers, producing 153 tonnes of specialty grade red bourbon coffee, with plans in place to increase that production to 230 tonnes by 2025.

Nova Coffee pride themselves on their ethically and socially responsible practices and have a strong commitment towards gender equality, education and health for the farmers, their families and the communities. They supply coffee trees and shade cover trees to encourage more people to grow coffee, they provide vegetables to grow for eating and selling, and the native bees are well cared for to promote healthy biodiversity as well as provide honey, a staple for Rwandan foods. The company finances houses for the poorer families in the community and constructs infrastructure necessary for progression. Many farmers in the region are women and youth, and Nova aims to empower them to thrive in a fair and sustainable coffee growing industry through the project IKAWA SAWA (Sustainable Arabica and Women in Agriculture).

Project Origin are proud to work with partners like Nova Coffee and help them on their mission to build sustainable and thriving communities and environments through coffee. Without even mentioning the beautiful landscape, the cool temperatures perfect for growing cherries, and the soil fertility provided by Lake Muhazi, we just know that coffee from here is going to be incredible.

Gicumbi

Varietal: Red Bourbon

Process: Natural



Processing Details

- o Farmers bring cherries to the station and hand sort and separate red cherries from under- and over-ripe cherries
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry until moisture reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until ready for export

Gicumbi

Varietal: Red Bourbon

Process: Honey



Processing Details

- o Farmers bring cherries to the station and hand sort and separate red cherries from under- and over-ripe cherries
- o Coffee is depulped mechanically to remove the skin
- o Coffee is wet fermented for 12-18 hours in concrete tanks
- o After fermentation is complete coffee is laid on raised African beds with remaining mucilage until moisture content reaches 10-12%
- o Coffee is turned regularly every hour during full sun
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until ready for export

Gicumbi

Varietal: Red Bourbon

Process: Washed



Processing Details

- o Farmers bring cherries to the station and hand sort and separate red cherries from under- and over-ripe cherries
- o Coffee is depulped mechanically to remove the skin
- o Coffee is wet fermented for 12-18 hours in concrete tanks
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is laid on raised African beds until moisture content reaches 10-12%
- o Coffee is turned regularly every hour during full sun
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until ready for export