



Cyato washing station - Rwanda



Cyato

Exporter Tropic Coffee Company

Washing Station	Cyato
Altitude	1930 m
Region	Nyamasheke District, Cyato
Harvest	April - July

About Cyato

The Cyato Washing Station rests at 1930 metres above sea level, but the coffee that is grown for processing lives higher at 2200 metres. The red bourbon trees thrive way up high in the mountains and the yields of these trees are increased 36-50% thanks to bee polination. The Tropic Coffee Company has explored the true value of bees on the pollination and growth of coffee trees, and as such have gone to great measures to ensure the cultivation of coffee in this area is a safe environment for them to live and thrive.

The Cyato Washing Station organises the farmers groups who cultivate the coffee by their area around the forest, and the Tropic Coffee Company take great care to educate them on the best agricultural practices to not only grow high quality arabica coffee, but also to preserve the pollinators that elevate the biodiversity around them. Tropic Coffee Company also work with other washing stations, and across the 3000 farmers they work with, over half of them are women.

“When we buy our harvested coffee cherries, we empower women farmers with high incomes and more opportunities for themselves and their families.”

The growing areas around Cyato benefit from the cool and humid climate provided by the nearby Lake Kivu, East Africa's largest inland body of water, and the bordering Nyungwe Forest provides particularly rich and fertile soils. The cooler climates also contributes high importance to their small batches of natural processed coffees being such high quality.

Cyato

Varietal: Red Bourbon

Process: Anaerobic Natural

Lot: Rwumba Hill



Processing Details

- o Farmers bring cherries to the station where they are separated by location
- o Cherries are sorted and floated to remove low density cherries
- o Cherries are placed in closed tanks for 24-72 hours for an extended fermentation time
- o Cherries are then laid on raised beds
- o Cherries are turned regularly every 30-40 minutes to maintain clarity and left on beds until moisture content reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until ready for export

Cyato

Varietal: Red Bourbon

Process: Washed

Lot: Murumbi Hill



Processing Details

- o Farmers bring cherries to the station where they are separated by location
- o Coffee is depulped mechanically to remove the skin
- o Cherries are 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

Cyato

Varietal: Red Bourbon

Process: Washed

Lot: Ireme



Processing Details

- o Female farmers bring cherries to the station where they are separated to offer the Ireme women's lot
- o Coffee is depulped mechanically to remove the skin
- o Cherries are 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