



Washing channel at Tumba washing station - Rwanda



Tumba

Producer	Venuste Mugiraneza
Washing Station	Tumba
Altitude	1776 m
Region	North Province, Rulindo District
Harvest	April - July

About Tumba

Tumba washing station is located in the northern province of Rwanda, in the mountains of the Rulindo District, a region best known for growing some of the most prized and highly regarded coffees in the country. This washing station was originally established in 2007 by three private investors, and Project Origin began sourcing coffees from Tumba in 2020. The red bourbon varietal grown in this area and delivered by the local farmers has a distinct natural sweetness, which is highlighted during processing, done by the now sole owner of Tumba, Venuste Mugiraneza. Venuste is the only founding member who was a local resident of the Rulindo District and a former teacher passionate about coffee. He has developed experience and expertise over the years, and wants to ensure the world can taste the best coffees from his local region.

As a local resident, Venuste is also conscious of many hurdles coffee farmers encounter and he has already invested in a number of extensive services for local farmers. He works tirelessly to keep the station in a good condition in order to deliver both high quality processed coffees that will in turn look after the farmers. Venuste's commitment to community and quality aligns with our Project Origin values, and we are excited to share the results of his work.

At Tumba washing station, peaberries are separated from the other cherries during sorting and grading, and they designate the term 'Supreme' to identify the high quality lots.

Tumba PB

Varietal: Peaberry Supreme

Process: Washed



Processing Details

- o Coffee is collected by local farmers who bring them to the washing station
- 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 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
- o During dry milling beans are separated by machine based on size with a specific category assigned to peaberries
- o Volume of peaberry production is always very small but they are well known for vibrancy and intense flavour and sweetness