



Intango washing station - Rwanda



Intango Washing Station

Producer Gilbert Gatali

Washing Station	Intango Washing Station
Altitude	1500 - 2000 m
Region	Western Province, Karongi District, Kibaya Village
Harvest	April - June

About Intango Washing Station & Gilbert Gatali

In the local language, Kinyarwanda, 'Intango' means 'beginning' or 'a communal sharing space'. This is the purpose of the Intango Washing Station. An incredible 835 small holder farmers, staff and community members use the washing station as a central location to gather and collaborate together to grow and progress. The washing station is located near the village of Kibaya in the Western Province of Rwanda and it is owned and operated by Gilbert Gatali, a coffee enthusiast with over 13 years of specialty coffee industry experience.

Before owning the Intango Washing Station, Gilbert was the Managing Director of KZ Noir Ltd, an integrated premier coffee export company in Rwanda. He is also one of the pioneers for the first farmer-owned coffee export company in Rwanda, specialising in processing and exporting Rwandan specialty coffees. His introduction to coffee business was by being the East Africa Manager for Sustainable Harvest, a specialty coffee importer. Gilbert has also sat on the board of directors for AFCA (Africa Fine Coffee Association) representing Rwanda and was awarded Notable Producer of the Year in 2012 by the Sprudgee Awards. Such a notable and community driven figure is worth paying attention to, and Project Origin look forward to sharing his work and his coffees throughout the world.

Through the exporting company Roots Origin, Intango has programs with a focus on social impact and agronomical practices for the small holder farmers providing cherries to the washing station. Recently, they started working with a small group of women in villages through the region, and Roots Origin will soon be selling their coffees as exclusive lots.

Intango

Varietal: Bourbon

Process: Natural

Tasting notes: peach, nectarine, orange marmalade, brown sugar, juicy, sweet, syrupy



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

Intango

Varietal: Bourbon

Process: Washed

Tasting notes: peach, mandarin, white sugar, sparkling, lactic, syrupy, bright



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

Intango

Varietal: Bourbon

Process: Anaerobic natural

Tasting notes: cherry liqueur, wine gum, milk chocolate, caramel, funky



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 fermented for a short time to enhance flavour before being 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