



Agnes Mukamushinja - Rwanda



## Nova Coffee

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

## About Nova Coffee

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, including an early childcare centre.

Nova recognises the power and benefit of enabling women to work in their society. When asked, they say that women are "an integral part of Nova and we benefit hugely from having them as part of the Nova family, with their laughter, energy and passion for producing coffee. But each season, we lose a quarter of these young women from the team because of childcare responsibilities. With little or no income, it is then impossible for these young mothers to keep their children in primary school. This means our young generations are not receiving the education that will lift them out of poverty."



Downloadable  
gallery link



*Gicumbi washing station - Rwanda*

As a response, Nova have funded the construction of the NOVA Bright Starts Early Childcare Centre, providing a safe place for young children so mothers can work. Each purchase of a Nova coffee contributes funds towards this long term project.

In the more immediate future, Nova have built a support platform to help women and uneducated youth in their community find a means of sustainable work in agriculture. In Nova's words, the IKAWA SAWA project (IKAWA translates to 'coffee' in the local language Kinyarwanda, and SAWA stands for Sustainable Arabica and Women in Agriculture) "aims to promote sustainable farming initiatives that respect the environment and help grow women farmers' income." Project Origin proudly offers the Cafe des Mamans lot from the IKAWA SAWA project, which is a women-grown, women-produced, women-sold lot from Rwanda.

As if this wasn't enough, Nova also present their Nova Akeza lot, which is a lot processed and sold separately featuring the work of guided youth learning from experienced coffee farmers and producers. The youth contributing to this lot have been denied access to secondary education and so by learning agriculture and being taught a method of sustainable work, they are empowered to continue moving forward with work and opportunity that otherwise would have been denied to them.

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.

## Nova

Varietal: Red Bourbon

Process: Washed

Lot: 27A

Tasting notes: floral, clean, white peach, orange candy, white sugar, coating, silky, caramel



### 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

## Nova

Varietal: Red Bourbon

Process: Anaerobic natural

Lot: 2

Tasting notes: strawberry, cherry, blood orange, apricot, toffee, blackberry, plum, juicy, complex



### 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 left in sealed tanks filled with water to ferment for 24 hours
- o Cherries are removed from tanks and 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

## Nova

Varietal: Red Bourbon

Process: Natural

Lot: 9

Tasting notes: blackberry, cola, chocolate, apricot, orange, brown sugar, jammy



### 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

## Nova

Varietal: Red Bourbon

Process: Natural

Lot: 12

Tasting notes: white peach, green apple, lime, milk chocolate, toasted almond, juicy, bright



### 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