

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 pollination. 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. Every day, Tropic Coffee learns new things about the wonder that is native bees.

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.” - Tropic Coffee.

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 contribute high importance to their small batches of natural processed coffees being such high quality.

Downloadable gallery link



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About Gwiza Women's Group

The Gwiza Women's Group, is a group of 75 female coffee farmers brought together by Tropic Coffee to support women and their community groups. Gwiza Women Washed is 100% red bourbon coffee grown in the Cyato Sector and processed at Cyato coffee washing station. The washing station is located approximately at 1,930 meters above sea level in the District of Nyamsheke, in the Cyato sector, in the West of Rwanda. The farmer groups supplying coffee to the Cyato washing station are located at 2,200 meters sea level.

"Through this initiative, we empower these women by improving their access to health insurance, education, and better livelihoods. Tropic Coffee is committed to promoting rural women in the coffee sector, a vision championed by our founder, Divine Mutuyimana, a young and entrepreneurial woman in Rwanda's coffee industry. At Tropic Coffee Ltd., we process their coffee cherries separately, creating a unique, women-grown coffee at our washing stations." - Tropic Coffee

Tropic Coffee takes land cultivation and farm management quite seriously, allowing room for farmer education on best practices for healthy soils and plants to last years into the future. In general, Coffee farmers we work with have learned to protect coffee trees from diseases and insects; they do control weeds and mulch plants and soil erosion control. Coffee plants are mulched with rice straw, banana leaves or other appropriate material available in our community to a depth of 50 to 80 mm especially at the end of the wet season. Mulching helps to reduce the amount of weeding required. We do weeding at least four times per year, especially in the wet season, during which two or three weeding may be needed. Thus all above mentioned good agricultures practices are the secret of good quality of coffee supplied to our clients.

Gwiza Women Coffee



Varietal: Red Bourbon

Process: Washed

Tasting notes: malt, cereal, orange juice, creamy, sweet, juicy, brown sugar

Processing Details

- Farmers bring cherries to the station where they are separated by location and by women farmers
- Cherries are sorted and floated to remove low density cherries
- Coffee is pulped on the same day as delivery using mechanical pulpers that also separates beans by screen size
- Pulped beans are put in a water tank to ferment and remove remaining cherry flesh for 12-18 hours
- Beans are removed from tank and washed clean before being laid to dry on raised beds
- Beans are rotated on beds every hour under under sun to ensure even drying until moisture content is reduced to 10-12%
- Beans are stored in parchment until ready for export

Gwiza Women's Group



Varietal: Red Bourbon

Process: Natural

Tasting notes: berry, botanicals, silky, raisin, milk chocolate, plum, black tea, mandarin, orange, toffee, sweet

Processing Details

- Farmers bring cherries to the station where they are separated by location and by women farmers
- Cherries are sorted and floated to remove low density cherries
- Coffee is laid to dry on raised beds under full sun
- Cherries are rotated on beds regularly to ensure even drying until moisture content is reduced to 10-12%
- Beans are stored in dried cherry pod until ready for export

Project Origin
Anniversary