

Gisanga washing station - Rwanda



Gisanga

Exporter	Tropic Coffee Company
Washing Station	Gisanga
Altitude	1650 - 1850 m
Region	Ruhango District, Southern Province
Harvest	March - June

About Gisanga

The Gisanga Washing Station resides in the beautiful mountain range of the Congo-Nile Divide. At a long way above sea level, the fertile land is full of clay and sandy soils, and the cool humidity results in the absolute perfect growing and processing conditions for red bourbon coffee trees. There is no questions why coffees from this region are full of beautiful natural flavours. The Tropic Coffee Company began their washing station adventures here at Gisanga and this station is responsible for providing the company with all of their southern Rwandan supply. But as it clocks in 650 tonnes of cherry each season, it certainly services the area well. The station purchases and processes coffee cherries from multiple farmer co-operatives, including over 850 local coffee farmers who operate under the Koapambu Co-operative, and 28 farmers in the Kunda Kawa Farmers Co-operative who grow coffee on the Kizibere Hill village in the Mbuye Sector of Ruhango District. Usually, after harvest the cherries are delivered from the farm to the station by foot or by bicycle, and Tropic Coffee always pays the farmers extra for any logistical expenses they might incur should a vehicle be required.

Gisanga Washing Station uses a variety of processing methods, and the mostly female team of workers meticulously sort and manage the cherries throughout the entire processing stages. The washed coffees use the natural spring water from the local area, known as ‘Theresa’s natural spring’, an old name in reference to the Theresa family who first used the water for home coffee processing methods. Project Origin continue to be impressed with the Tropic Coffee Company’s focus on the sustainable use of natural resources and community development as well as their support towards women producer groups throughout the year. Their values align with ours and the bonus points exist in the delicious coffees they produce together.

Downloadable gallery link

Gisanga Hill



Varietal: Red Bourbon

Process: Anaerobic natural

Tasting notes: strawberry, pinot noir, silky, sweet, milk chocolate, creamy, vanilla, oak, white chocolate, lactic, dark chocolate, orange, red fruit, raspberry

Processing Details

- Farmers bring ripe cherries to the Gisanga washing station where they are separated by location
- Harvested cherries are transported by foot or by bicycle. If vehicular transport is required, Tropic Coffee compensates the farmers to help cover logistical expenses
- Cherries are sorted and floated to remove low density cherries
- Whole cherries are sealed in tanks to ferment for 24-72 hours
- Cherries are then laid on raised beds to dry for 4-6 weeks until moisture content is reduced to 10-12%
- Cherries are turned regularly, up to every 30-40 minutes, to maintain clarity
- Beans are stored in dried cherry pods until ready for export

Project Origin