

Nyakizu Coffee Washed

Nyakizu washing station lies deep in the south of Rwanda close to the border with Burundi, right next to the Nyungwe natural forest and it is owned by a private Rwandan Company called Nyakizu Mountain Coffee Ltd, incorporated in 2012.



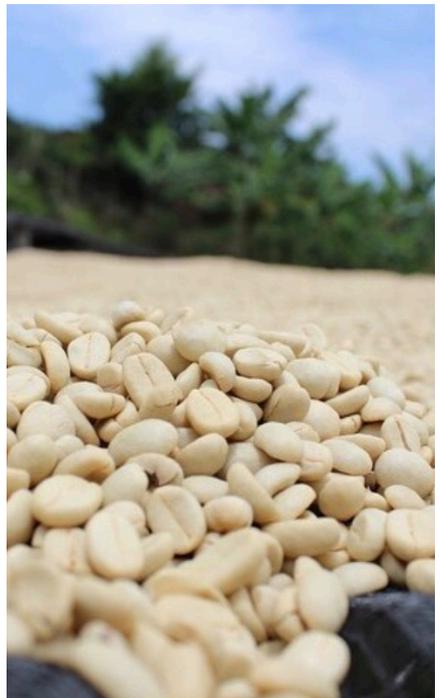
The region is famous for its high potential in coffee production. A gentle humid breeze blows through the valley, which makes a great companion for all the washing stations in the region.

In this high-altitude region, farms lie scattered across an altitude that ranges from 1750 to 2100 meters, above sea level and all the coffees are Arabica Red bourbon.

Nyakizu Coffee ranked among the top 35 coffee in the 2018 Rwanda Cup of Excellence Competition.

Processing:

The quality team at the washing



station pre-sorts the cherries through flotation and visual sorting on the ripeness, the approved cherries are collected in the hopper of the pulping machine. All the quality control steps are fully respected; dry fermentation, grading, washing, and drying.



Cup profile:

Lime and black tea flavour, brown sugar aroma, silky body and Sparking acidity.

Storage:

Two big warehouses with a natural ventilation system

Altitude:

1750-2100 MASL

Precipitations:

350-450 mm,

Temperature range:

23 degrees

Soil type:

Sandy, loamy

Number of farmers:

3387

Environmental protection measure:

Set of water retention compartments and natural infiltration system



For more information, contact us on:

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**Coffee Value Chain
Development Project**



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