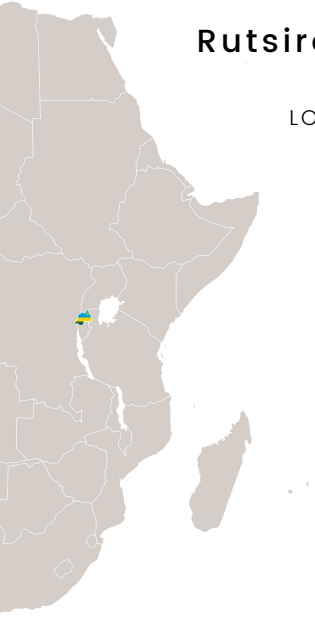
Bwishaza Washing Station



Rutsiro,Rwanda

LAT: -1.991702
LONG: 29.361389





The Bwishaza Washing Station is a larger co-operative made up of 500 members with the majority being small holder farmers with plots ranging from 1600 to 2000 meters above sea level. Farmers process coffee using the same traditional washed method as is common across most washing stations in Rwanda. During the harvest, coffee is delivered by farmers daily and the cherry is processed in the evenings.

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Bwishaza - Wet Ferment

Score: 87.25
Processing: Washed
Varietals: Red Bourbon

The team at Bwishaza carefully hand-sort fresh cherries before flotation and pulping. This Coffee has been dry fermented for 12 hrs, washed in grading channels and finally soaked in clean water for 10hrs to achieve its exquisite flavour. When drying, initially the coffee is placed in the shade with an additional hand-sorting phase followed by drying on raised beds in the Rwandan sun. Clean and bright with citrus (orange and tangerine and some red fruits) and a good sweetness.





Bwishaza - Lot 1: Natural

Score: 87.25
Processing: Natural
Varietals: Red Bourbon

This season, Bwishaza has produced only two 'natural process' micro-lots. This one is dried in a thin layer for minimum fermentation ensuring only early-stage flavours emerge. This results in a more pronounced flavour of the extraordinary varietal, rather than the typical effect of post-harvest processing. Clean typical Red Bourbon flavours but with a window into the natural process. Berry notes including strawberry but with some orange and citrus character and lovely caramel-like sweetness.



Bwishaza - Lot 4: Washed

Score: 85.00
Processing: Washed
Varietals: Red Bourbon

This washed microlot has been specially stored in Vakpak to ensure the freshest flavours. During the process these beans are left in a 12 hour wet ferment that amplify the Clean and bright with typical red bourbon notes.

Bwishaza - Dry Ferment

Score: 87.00
Processing: Washed
Varietals: Red Bourbon

This is a bespoke speciality micro lot of just ten 30kg boxes. The process is similar to the Bwishaza Wet Ferment but instead of being placed in wet fermentation tanks, this coffee is dry fermented for 36hrs and goes through an additional stage of careful hand sorting. Bright and juicy, tangerine or orange citrus notes, grapefruit, caramel and chocolate when more developed

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