Liza Washing Station

Lake Kivu, Rwanda

LAT: -2.517269,
LONG: 28.885403







Owned by a fourth generation farmer. Jean Paul has passionately nurtured a plantation consisting of over two-thousand trees and perfected the art of production for his region. Since taking over, Jean Paul has built a cupping lab in the pursuit of achieving exceptional coffee. The farmers he works alongside have farms ranging from 1550 - 1900 meters above sea level.

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Liza - Washed Process

- After delivery, coffee cherries are hand sorted to remove defects.
- Next the coffee is pulped and left to steep with the leftover cherry flesh in fermentation tanks.
- Now that the coffee has had time to develop its flavours, it is washed and moved to shaded drying tables.
- Here the beans are sorted through once again by hand, then finally moved to raised tables in the sun to be dried.

Liza - Carbonic Maceration

- Upon delivery to the washing station, coffee cherries are floated to wash them as well as remove any defects, since underripe cherries will float to the water surface where they can be taken out.
- After this, the cherries are placed into sacks, which are then sealed so that no air can get in and left in a cool, shaded spot for 48 hours.
- Once that time is up, the coffee is spread out in thin layers to dry, then formed into thicker mounds, until fully dry.

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Liza - Anaerobic Fermentation

- Upon delivery to the washing station, coffee cherries are floated to wash them as well as remove any defects, since underripe cherries will float to the water surface where they can be taken out.
- After this, the cherries are placed into sacks, which are then sealed so that no air can get in and left in a cool, shaded spot for 48 hours.
- Next the coffee is removed for pulping and washing as usual, but not all the mucilage is discarded.
- The coffee and mucilage is placed back into sealed sacks for another 48 hours of fermentation.
- Once that time is up, the coffee is fully washed before being shade dried for a day.
- Finally the beans are spread out onto raised beds to dry in the sun.





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