

Rwanda - Humure

About Coffee

- Country: Rwanda
- Region: Gatsibo District (Rwanda's Eastern Province)
- Station: Humure CWS
- Harvest: 2024/25
- Screen: 15/16
- Process: Fully Washed Long Fermentation
- Variety: Red Bourbon
- Altitude: 1500 – 1800 Masl
- Cup profile: Berries, Citrus, Green Apple
- Score: 88
- Packaging: 60 kg - grain pro



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Hand selected cherries are placed into tanks where they go flotation to separate off the defective beans. After coffee is washed, put into the tank which is filled with water for 12 hour wet fermentation by classic way and also in ur case long fermentation means the same but for 48 hour of wet fermentation by the same way by the way need to know that coffee completely submerged in clear water without any addons. Once the fermentation is complete the coffee is pushed through the grading channels. There the coffee is washed and separated by density. And after this all manipulations coffees are moved onto shaded drying beds for 40 days until the moisture content reaches 11.5%.

