



KININI KINIGAZI

Profile

Country	Rwanda
Province	Northern
District	Rulindo
Sectors	Rusiga & Mbogo
Lot	Kinigazi
Washing Station	Kinini
Altitude	1950-2200 masl
Varieties	Bourbon
Harvest Period	April - December
Process	Washed



Rwanda Kinigazi



**Rwanda
Kinigazi**

Coffee is picked and brought to the Kinini washing station where it is kept separate from the other lots brought in that day and logged in the office. From there, it is taken to raised shaded beds for extra cleaning by hand before being taken to the initial floating tank and de-pulped using a four disc McKinnon pulper. Cherries are then placed into a cleaning tank for a first wash before the water is changed and a dry fermentation for 24 hours occurs. The tanks are then filled and coffee fermented from between 5 to 20 hours, depending on the decision of the quality manager monitoring the fermentation. One further washing and the coffee is sent to the soaking tanks for a further 24 hours before being transported downstream to the raised beds for controlled drying and a further picking to remove any damaged beans. The coffee is then sun dried for an average of 15 days, depending on the intensity of the sun.

The Kinigazi lot is a separation from amongst the 633 farmers that are currently using the Kinini washing station, chosen from trees at altitudes of 1950 - 2200. The highest altitudes have gradually found their picking season extending. In part this is due to the quality programme Kinini have introduced, providing fertilizer where needed, but more importantly creating a network and introductions to existing cooperatives, as well as using an innovative satellite tracking system that measures the leaf reflection to forewarn of any damage or pest infestation starting. This enables them to get to the area and deal with the problems before it has an impact on the cup.

In 2012, 38 of the 252 hectares were planted with Bourbon Mayaguez 139 seedlings, 2,000 -2,500 in each hectare. This totalled nearly half a million new trees, that are now cropping. The cultivar itself most likely originated from the island of Reunion (The same place as where the original Bourbon mutation was first noted), together with Jackson that is also widely found in Rwanda, and a Bourbon mutation. The third commonly found cultivar, Bourbon Mayaguez 71, could have come from Ethiopia, introduced via the Congo. These varieties are common in Rwanda in part due to only approved varieties being able to be grown.



Bourbon Jackson

Variatal