



Rwanda, Café de Gisagara.
The Rwanda coffee bean

Rwanda: Country



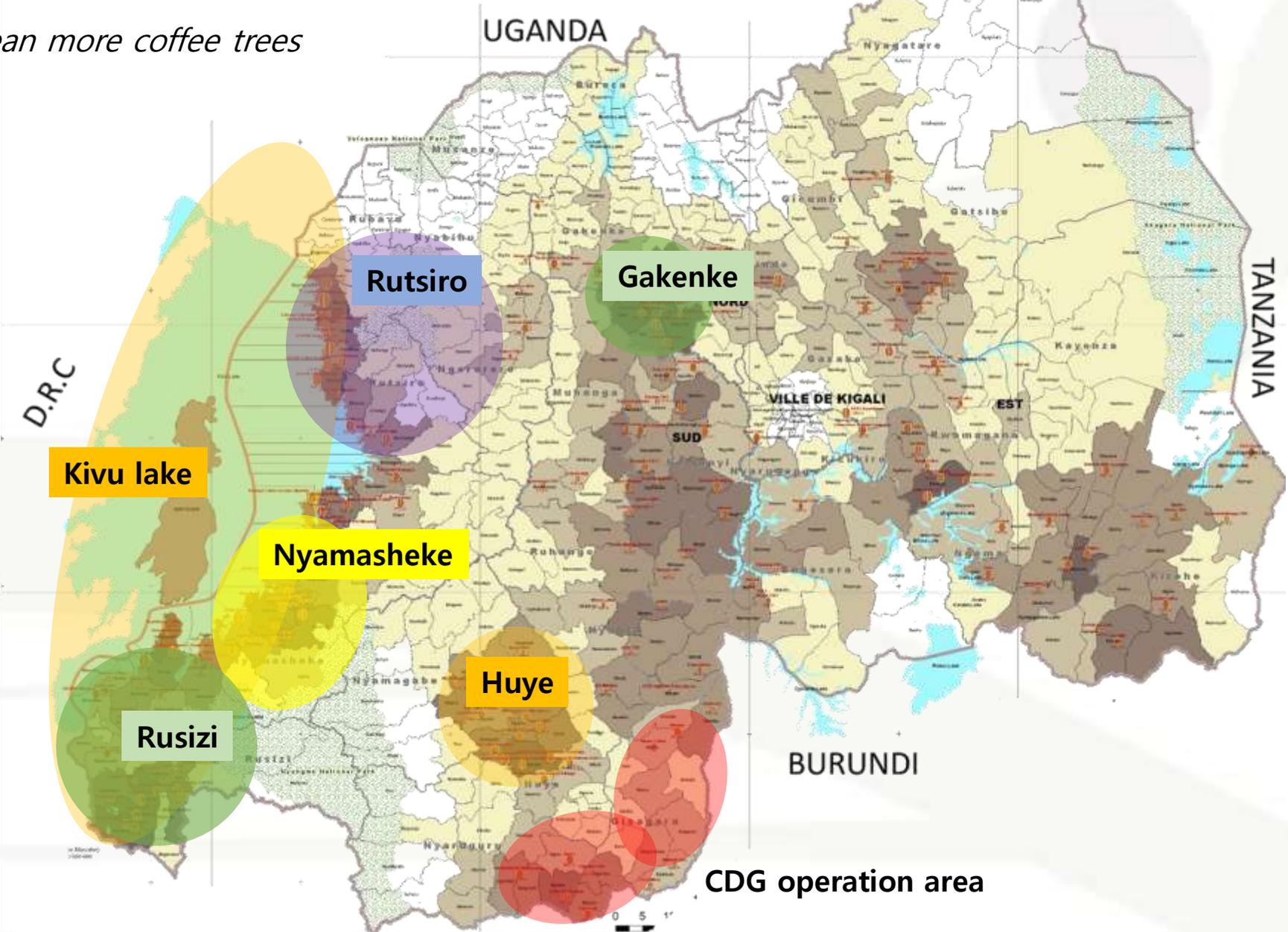
- Surrounding countries:
Uganda(N), Tanzania(E), Burundi(S), DR Congo(W)
- Territory: 26,338 sq km [Rep. of Korea, 99,720 sq km]
- Population(Factbook 2016): 12.9 million [Rep. of Korea, 50.9 million]
- GDP per capita(IMF 2016, in Int\$): 1,977 [Rep. of Korea, 37,740]
- Capital: Kigali, population of 1.257 million (2015)
- Points of interest
 - Highest density of population in Africa
 - Major exports: Minerals, tea, coffee
 - Language: Kinyarwanda French, English

Rwanda: Coffee

- Variety: Over 80% Rwanda Arabica red bourbon
- Process: Fully-washed(Strongly recommended by Gov't) and Semi-washed
**Semi-washed is called 'ordinary coffee' in Rwanda, and is usually coffee that is processed by the farmer.*
- Profile notes: Citrus & floral aroma / lemony acidity, chocolate, burnt sugar(or caramel)
- Coffee areas: Gakenke, Huye, Nyamasheke, Rusizi, Rutsiro
**Nyamasheke, Rusizi and Rutsiro are all on the shores of the Kivu lake, and is also identified as Kivu lake area.*
- NAEB - National Agriculture Export Board: Gov't board that controls the export and also is the main body that monitors the coffee industry.
- Season: MAR ~ JUN (long rainy season)

Rwanda: Coffee map (2008)

**Dark regions mean more coffee trees*



Quality control: Within the processing stage

- **Cherry stage: Key importance is processing ripe/red cherries only**
 - This is very difficult to do when one farmer in average will supply 100kg of cherries.
(100kg of cherries will approx. equal 10kg of green beans, which is 8kg of roasted coffee)
 - So, the CWS manager is to make smart decisions on separating good and bad cherries
- **Parchment stage: Intense sorting**
 - Pre-drying stage, 4-6hrs of INTENSE sorting
 - Identifying agronomic issues that can be tackled



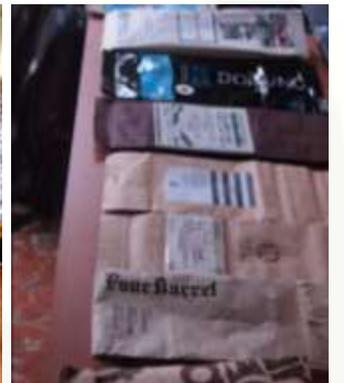
Quality control: Parchment daily batch cupping

- CDG cups each and every daily batch separately.
 - 400 ~ 600 samples annually
 - The cupping will differ from public cuppings, mostly finding the 'defect' batches



Quality control: Training CDGs staff about coffee culture

- Ironically most Rwandese do not drink coffee, including our staff
 - Tasting of immature and over-ripe beans
 - Tasting of different coffees, difference by brewing
 - General training



CDG Quality control (Parchment daily batch)

- QC cupping

- Each daily batch is sampled and cupped separately. The focus will be on defect notes.

Source	Weight	Grade	PTD	Tier	P.LOI	Score	Score (avr)	Aroma	Flavor	Defects												
										35	23	9	8	25	1	25	9	2	2			
										flat	quick	popc	potat	less	over	dry	green	unric	nutclean			
RFYanteko 9-2305, 12-1406 A3 Mix	455.0	A3		3	South Select	84	83.0	Berry,toast,Honey,vanilla, orange	Clean and sweet,medium body,good flavor	honey,vanilla,medium bo												
RFYanteko 9-2305, 12-1406 A3 Mix		A3		3	South Select	82		caramel,spicid,fruity,toast	clean cup,Finish quick,Medium body,good flavor	st,ricot,frukl,medium		1										
RFYanteko 9-2305, 12-1406 A3 Mix		A3		3	South Select	83		Caramel,toast,vanilla, peach,berry,toffe	Clean ,sweet,fruit flavor,lower acidity,finish quick	vanilla, peach flavor,lower		1										
RFYanteko 605 A1 D3	331.0	A1		1	nyanteko	86	86.0	strawberry,honey,Chocolate,fruity,caram	clean cup,sweet,heavybody,fruity flavor	st,ricot,frukl,medium												
RFYanteko 605 A1 D3		A1		1	nyanteko	86		berry,chocolate,peach,Milk chocolate	Clean cup,medium body,fruity flavor,medium acida	peach,mbody,fruity fl												
RFYanteko 2904 A1	652.0	A1		3	South Select	85	84.3	Berry,Chocolate,toast,vanilla	Clean cup,sweet,good body,Malic acidity	hocolate,toast,good body,m												
RFYanteko 2904 A1		A1		3	South Select	83		Orange,berry,Toast,citrus,Nuts	Bitefinish,less flavor, medium body, clean cup	berry,toast,ot,leivr, mediar				1								
RFYanteko 2904 A1	1,114.0	A1		3	South Select	84		Orange,strawberry,Toast,Nuts	Malic acidity,Fruity flavor, medium body	strawberry,tofruity flavor												
RFYanteko 2904 A1		A1		3	South Select	85		honey,fruity,toast,spicy,redberry	Smooth body,nuts withfruity flavor,sweet finish	fruity,toast,spicy withfruity fl												
RFYanteko 2904 A1 D3	1,114.0	A1		3	South Select	82	83.7	nuts,floral,vanilla	clean cup,Flat,bitter,harsh	st,ricot,frukl,medium	1											
RFYanteko 2904 A1 D3		A1		3	South Select	84		Fruity,vanilla,toast,spicy,honey	nuts flavor, cleanups,medium body,fruity flavor	hocolate,toast,spicy,medium												
RFYanteko 2904 A1 D3		A1		3	South Select	84		Orange,berry,Toast,Nuts,honey,caramel	soft acidity,medium body, clean cup and creamy	fruity,toast,spicy,medium												
RFYanteko 2904 A1 D3		A1		3	South Select	84		toast, berry, orange, almond	Clean cup, sweet with bitter, medium body	berry,orange, set with bitter												
RFYanteko 2904 A1 D3		A1		3	South Select	83		toffy,toast,chocolate,fruity	Clean cup,sweet, and dry finish	st,ricot,frukl,medium							1					
RFYanteko 2904 A1 D3		A1		3	South Select	85		Fruity,toast,honey,berry,banana	red fruity flavor,transparent ,medium body, clear	honey,berry,transparent, me												
RFYanteko 2904 A1 D3		A1		3	South Select	84		Fruity,vanilla,toast	avor, cleanups,medium body, finish quick	vanilla,toast,ups,medium												
RFYanteko 2904 A1 D3		A1		3	South Select	85	86.0	Orange,fruity,	st,ricot,frukl,medium	st,ricot,frukl,medium												

* Parchment is divided into A1/A2/A3/C1/C2, usually separated by density or floaters during the processing stage.

* CDG labels the top stage as 'internal cupping', and differs from 'public cupping'.

* If a parchment daily batch is over 300kg, it will be sampled more than once.

(Example: If a batch is 900kg, it will be cupped at least 3 times)

Parchment blending

- The daily batches are blended into bigger sized batches

batch name	kg	grade	tier	P lot name	Parchment lot	(kg)	Tier
R/Ryanteko 6/05 A1 D3	331.0	A1	1	ryanteko	Fully-washed		
R/Ryanteko 26/04 A1	568.0	A1	1	ryanteko	ryanteko	4,974.00	1 M
R/Ryanteko 23/05 A1 EXPERIMENTATION	146.0	A1	1	ryanteko	dahwe	3,839.00	1
R/Ryanteko 19,20/05 A1 Mix	425.0	A1	1	ryanteko	rushubi	13,298.00	2
R/Ryanteko 16/05 A1 D3	275.0	A1	1	ryanteko	south select	19,205.00	3
R/Ryanteko 13/05 A1 D3	478.0	A1	1	ryanteko	south blend (d)	3,266.50	4
R/Ryanteko 12/05 A1 D3	490.0	A1	1	ryanteko	south blend	8,374.50	4
R/Ryanteko 11/05 A1 D3	371.0	A1	1	ryanteko	Natural		
R/Ryanteko 09/05 A1 D3	644.0	A1	1	ryanteko	NAT_A	3,501.50	1
R/Ryanteko 03/05 A1	650.0	A1	1	ryanteko	NAT_B	1,298.00	2
R/Ryanteko 01/05 A1	596.0	A1	1	ryanteko	C2	10,196.00	5
R/Natural 21,30/05 NA	290.0	N	1	NAT_A			
R/Natural 17/05 NA	380.0	N	1	NAT_A			

Green Bean tiers by CDG

TIER 1 Green Bean

Only A1(density) within a certain area(traceable) with minimum defect notes(flavor). Internal cupping score of 85 and above.

TIER 2 Green Bean

A grade(density) processed by a single CWS(traceable), with less defect notes(flavor). Internal cupping score of 83 and above.

South Select

A grade and C1 grade(density), processed by CDG, that don't show certain defect notes(flavor). Internal cupping score of 80 and above.

South Blend

All coffee that is processed by CDG. Internal cupping score of 80 and above.

TIER 5

C2 grade parchment and green bean with internal cupping score of 79 and under.

Green Bean sorting is done within a given amount of time (14 ~ 21 days), meaning that the higher tiers will have less chance of defect beans