

FALCON COFFEES

GATARE - NATURALS

Altitude	Preparation	Location	Cup Score
1800 masl	Natural	Nyamasheke, Western Province	85-87
Harvest	Shipment	Variety	Owner
June - Sept	October - February	Red Bourbon	Rwanda Trading Company

Rwanda is blessed with ideal coffee growing conditions that include high altitude, regular rainfall, volcanic soils with good organic structure and an abundance of Bourbon. The vast majority of Rwandan coffee is produced by smallholders of which there are thought to be around half a million with parcels of land often not much larger than just one hectare per family. Coffee is grown in most parts of the country, with particularly large concentrations along Lake Kivu and in the southern province. Rwandan smallholders organise themselves into cooperatives and share the services of centralised wet-mills – or washing stations as they are known locally. Flowering takes place between September and October and the harvest runs from March to July, with shipments starting in August through December.

GATARE

Gatare is one the oldest washing stations in the country, dating back in 2003. Gatare has a long reputation having been among the first stations to process very high quality coffee for export. Located in Nyamasheke district of the Western province, the station is surrounded by hills covered by coffee trees. Gatare has competed in the Cup Of Excellence competition many times, and always ended in the high winning lots. The station has a very large capacity, operating a 3 ton/hr McKinnon disc pulper, washing channels, dry fermentation tanks, and soaking tanks, and processed over 1000 tons of cherries this season.

Despite its long-standing reputation, this is only the second year that we have worked with Gatare, in conjunction with our sister company Rwanda Trading Co, to experiment and produce natural coffees.

All of our 5 exclusive Gatare natural lots this season are Red Bourbon, and have been dried for 5 weeks on raised beds. Where the lots differ is in the stage of the season at which the ripe cherries have been picked. Each lot is categorised, dried and cupped to analyse the different flavour profiles inherent in each individual lot. The 5 lots are:

FSC-1247: Gatare -Lot 0032

Profile: Strawberry, blueberry and lemon, with a syrupy body.

SCA Cup Score: 87

FSC-1248: Gatare Lot 0026

Profile: Peaches, orange and cream with milk chocolate

SCA Cup Score: 86.5

FSC-1249: Gatare Lot 0024

Profile: Rum, melon, blackberry, milk chocolate.

SCA Cup Score: 86.25

FSC-1250: Gatare Lot 0023

Profile: Plum, vanilla, fig, with dark chocolate and a full body.

SCA Cup Score: 85.5

FSC-1251: Gatare Lot 0025

Profile: Mango, lime, violets, chocolate and a creamy body.

SCA Cup Score: 86.5

Cup Profile

5 lots available

