ROBUSTA COKO MR. KONG

Rwanda • Province du Nord • Gakenke



ABOUT THIS COFFEE

Mr. Kong is a speciality Robusta produced by the Kabila cooperative in the Gakenke district of northern Rwanda. Here, coffee trees grow at altitudes of between 1600 and 2000 metres, in exceptional conditions.

After harvesting, the cherries are sorted by flotation, before being pulped. The cherries are then fermented for 12 hours before being washed. They then dry on a raised bed for 15 days in the shade. Quite unusually for a robusta, it is packaged as a pro bean!

Robusta is the common name given to coffee trees of the Coffea Canephora species. In reality, Robusta is a variety of Coffea Canephora. Robusta exists in different forms and varieties in the wild. So, to be more precise, Mr. Kong is of the Nganda variety.

Species	**Robusta**
Varieties	**Robusta, Nganda**
Process	**Washed**
Drying	**Drying beds**
Altitude	**1600 - 2000**
Harvest	**June - September**
Type of harvest	**Manual**

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