



ABOUT THIS COFFEE

Impexcor's Arabica Red Bourbon variety coffee is cultivated by 137 registered farmers who deliver their harvest to the station between March and June. These cherries, grown with care on smallholder farms, are transported to the station either by bicycle or carried by hand, depending on the farm's size and accessibility. Upon arrival, each delivery undergoes an initial quality check, where conventional and organic lots are separated. The cherries are weighed, and farmers receive a receipt for their contribution.

The selected cherries are fed into a hopper and floated to remove underripe or defective cherries. Pulping is carried out using a Penagos machine, after which the coffee undergoes fermentation in tanks for 12 to 15 hours, depending on temperature. Once fermentation is complete, the coffee is thoroughly washed and passed through a grading channel, where it is separated by density using water.

Graded coffee is placed on primary drying tables for initial sorting, ensuring only the highest-quality parchment is retained.

Farm	Murambi
Producer	IMPEXCOR ENR. LTD
Species	Arabica
Varieties	Red bourbon
Process	Washed
Drying	Drying beds
Altitude	1600 – 1886
Harvest	March - June
Type of harvest	Manual

