

burundi mubuga

chocolate | orange blossom | clementine | marshmallow



the impressive mubuga washing station collects coffee from 1900 nearby smallholders. mubuga has 12 fermentation tanks, 3 soaking tanks, over 300 drying tables, and 4 selection tables. this infrastructure enables mubuga to select and process the ripest red cherries during harvest. the unique (and scary) story of this washing station is articulated through the words of our importing partners at cafe imports:

the story of mubuga washing station revolves around an engineer named gasparino who would come to be known as rutumba, a name which frightened children to the point where they couldn't even cry. he arrived in the commune of gashikanwa and when he ascended the hill of nini, he looked down and said this is where he would build the coffee washing station. the lack of roads meant he had to trek across a mountain in order to reach this site. rutumba used swahili to consult an old man named gikere in a nearby house to clarify whether or not this was the area of bweranka where he was meant to build the station. after surveying the land, he began construction on the roads and buildings that would make up the washing station. rutumba's frightening reputation came from the way he stole goats from the local villagers who referred to him as a cannibal.

tensions rose between him and the locals to the point where the old man gihere even had to flee as he was accused of assisting the terrifying engineer. shepard's were so scared of the man that when he approached they fled leaving him free to steal and eat their goats.

this particular lot is processed as a natural. coffees are sorted and only the ripe cherries are selected. the coffee is floated and fermented in cherry overnight. the coffee is placed on raised beds for drying, where the process can take 7-20 days depending on weather conditions.

coffee is executing a vision

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at onelinecoffee.com

