

Sake coffee



Sake coffee is a coffee produced in Sake coffee washing station in Sake Farm.

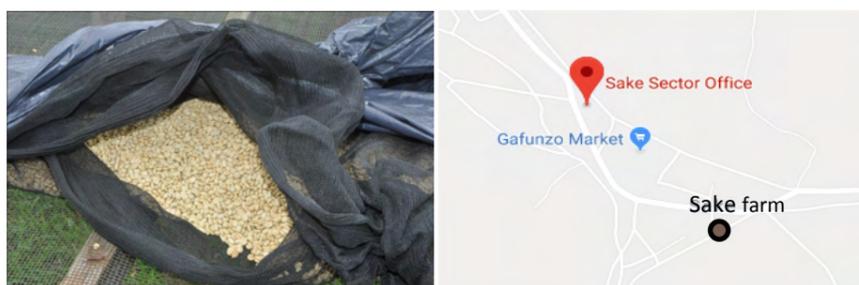
Sake coffee washing station process sake coffee from sake coffee plantation and sake coffee from 2200 coffee farmers in Ngoma District. Since 1999 we worked together with farmers to rehabilitate the coffee farms destroyed in 1994.

2003 we build our coffee washing station.

Sake Farm provide work mainly to women and youth in Ngoma District, sake sector. The salary they got from the plantation and from the washing station help to improve the life and reduce poverty in rural area Ngoma District.

Now we (me and farmers and group of women) are working on Increase quality and quantity of coffee, on produce specialty coffee for a specialty coffee market.

We are member of International women coffee Alliance.



We produce 960 bags of green coffee 15+, each bag is 60 kg by coffee season.

Sake Farm is a 30-ha coffee farm located in Ngoma District, Eastern Province of Rwanda on the shore of Sake Lake.



The temperature, soil, climate are favorable to the coffee growing.

After 1994, when everything was destroyed by the genocide against Tutsi, sake farm became a source of coffee income, make people working together for a better life and mutual understanding for building reconciliation.

Altitude: 1450m

Soil: Sandy soil

Harvest Period: March-April-Mai

Variety: Bourbon

Capacity: 960 bags of green coffee 15+

Certificate of Quality by NAEB washed coffee

Sake Farm is located in South Eastern part of Rwanda. Not far from the Akagera River. The area has a micro climate perfect to produce a high quality of coffee, due to the lake Mugesera and lake Sake. The last one gives his name to the coffee produced.

80 years ago coffee was introduced and farmers trained to grow coffee. Sake farm benefits from that coffee farming knowledge. Sake Farm train coffee farmers on new GAP

