

CUP PROFILE

Complex acidity, a smooth, dark-chocolate body and notes of plum, raisin, caramel and baking spices.

ABOUT THIS COFFEE

Most African coffees are named after a town, washing station or landmark. But *kitamu* means “sweet tasting,” in Swahili. The name was chosen by our quality team in Dar es Salaam, Tanzania, who were smitten by this coffee’s flavors.

The producers of this coffee are generally subsistence farmers who rely of coffee production as their main source of income. Most intercrop their coffee with banana trees, beans, avocado and maize and keep livestock such as chickens, goats and cows.

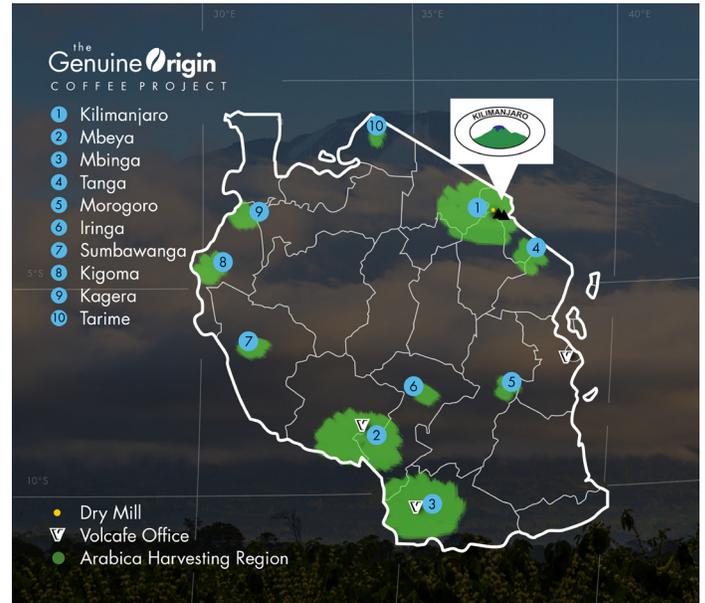
Most use locally made hand pulpers, wash and ferment the coffee in buckets, and then dry it on mats or small raised drying tables.

GEOGRAPHY

Tanzania is the largest country in East Africa — slightly larger than two Californias —with Kenya to its north, Mozambique, Malawi and Zambia to the south, and the Indian Ocean along its east coast.

The Kilimanjaro region, in the north, shares a border with Kenya and is the home of coffee in Tanzania. The Kilimanjaro Native Coffee Union, Tanzania’s first and oldest and cooperative, was established in 1925.

Kilimanjaro is renowned for its rich volcanic soils and plentiful rainfall, which are ideal for coffee growing. Traditionally, the main rains fall from April through July and are followed by a short rain during November.



Region:
Kilimanjaro

Producers:
This coffee represents hundreds of producers from across the northern-most part of the Kilimanjaro region.

Altitude:
1,400–1,800 meters ASL

Varieties:
Bourbon, Kent, R24, S39, Nyasa

Processing:
Processed, washed and sun dried by producers at home.

Mill:
Rafiki

Harvest:
September



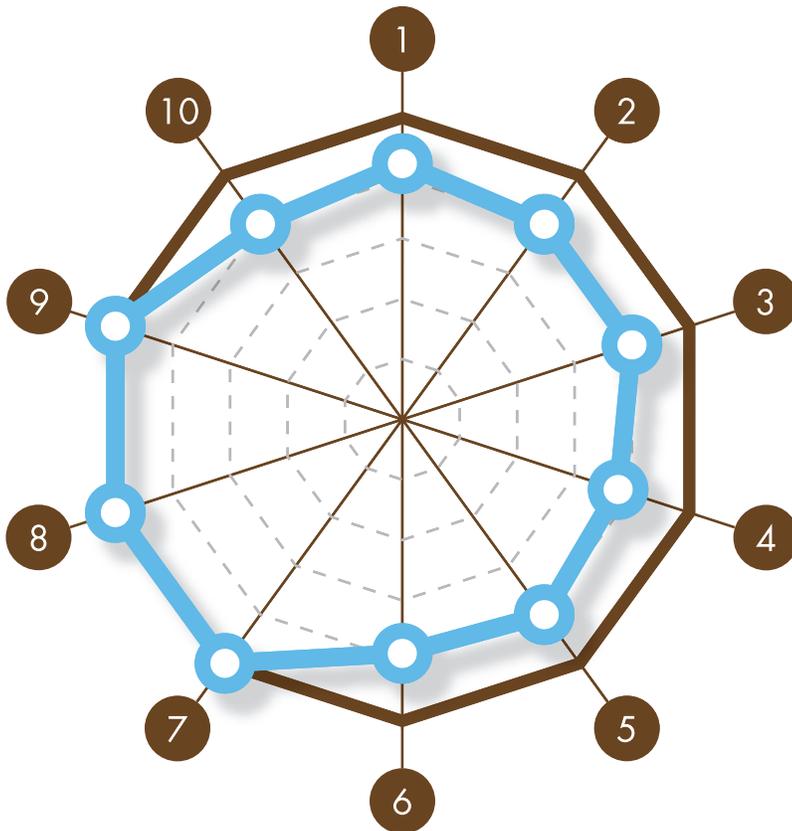
Tanzania

Kitamu

FROM OUR TEAM IN TANZANIA

"This coffee was selected by our quality team, which is lead by Balam Hinyula. Balam has been cupping coffee for more than 10 years and is one of the three Q-graders at our Taylor Winch facility in Dar es Salaam, Tanzania."

FLAVOR	Dried fruits, caramel, brown spices
BODY	Medium
AROMA	Raisin, nutmeg, cocoa
ACIDITY	Complex



1	8.50	FRAGRANCE/AROMA
2	8.00	FLAVOR
3	8.00	AFTERTASTE
4	7.50	ACIDITY
5	8.00	BODY
6	7.75	BALANCE
7	10.0	UNIFORMITY
8	10.0	CLEAN CUP
9	10.0	SWEETNESS
10	8.00	OVERALL

Moisture: 11.2% on offer sample