

Tanzania IYENGA

CUP PROFILE

Medium body, citric acidity and notes of dark fruits and spices.

Think: blackberry, black currant and plum, plus dark chocolate, black pepper and cloves.

ABOUT THIS COFFEE

Our Iyenga comes from the Iyenga Cooperative, near the town of Mbozi in the region of Mbeya. The cooperative was established in 2003, with a membership of 64 farmers, and it has since grown to 193 members.

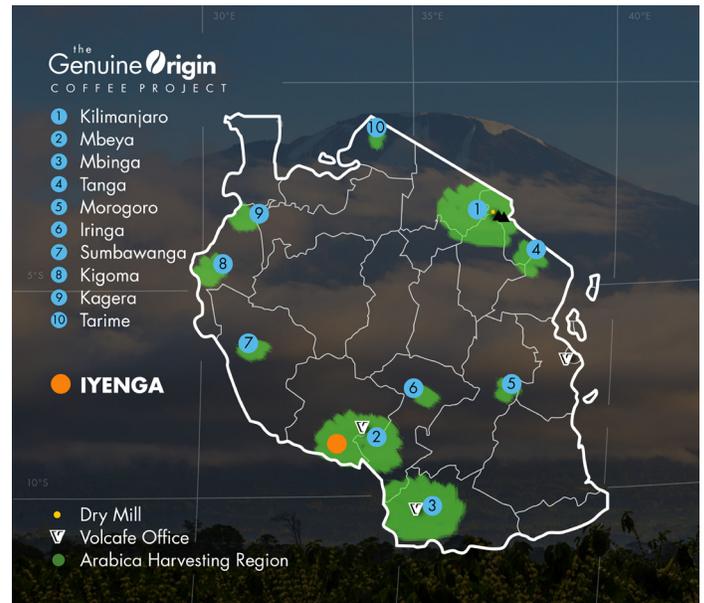
Most members' farms are between 0.5 and 1.5 hectares, and most are intercropped with bananas, beans and maize, though coffee production is the primary source of income.

Members deliver their coffee cherries to a central processing unit (CPU), where the coffee is washed with a Penagos 500 machine. It's then fermented in tanks for 12 to 24 hours, depending on the weather. And finally, the coffee is washed again with clean water and put on raised drying tables until it's dried to 11 to 12 percent moisture.

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 mountainous region of Mbeya, also known as the Southern Highlands, is at Tanzania's southwestern edge. It has a subtropical highland climate, with humid summers, dry winters, abundant rainfall and rich, volcanic soil — all of which contribute to coffees with a medium body and unique citric acidity.

With altitudes reaching more than 2,200 meters above sea level, Mbeya is one of the coolest areas in Tanzania, and temperatures sometimes dropping into single digits (Celsius). Unlike in the north, where the rain comes twice, Mbeya has one long rainy season, from October to March.



Region:
Mbeya

Producers:
Potentially 93

Avg. farm size:
1 hectare (2.5 acres)

Producer:
Iyenga Cooperative

Mill:
Mbozi Coffee Curing Company
(MCCCO)

Altitude:
1,660 meters ASL

Varieties:
Bourbon, Kent, Nyasa

Processing: Washed,
dried on raised beds

Harvest:
June to August



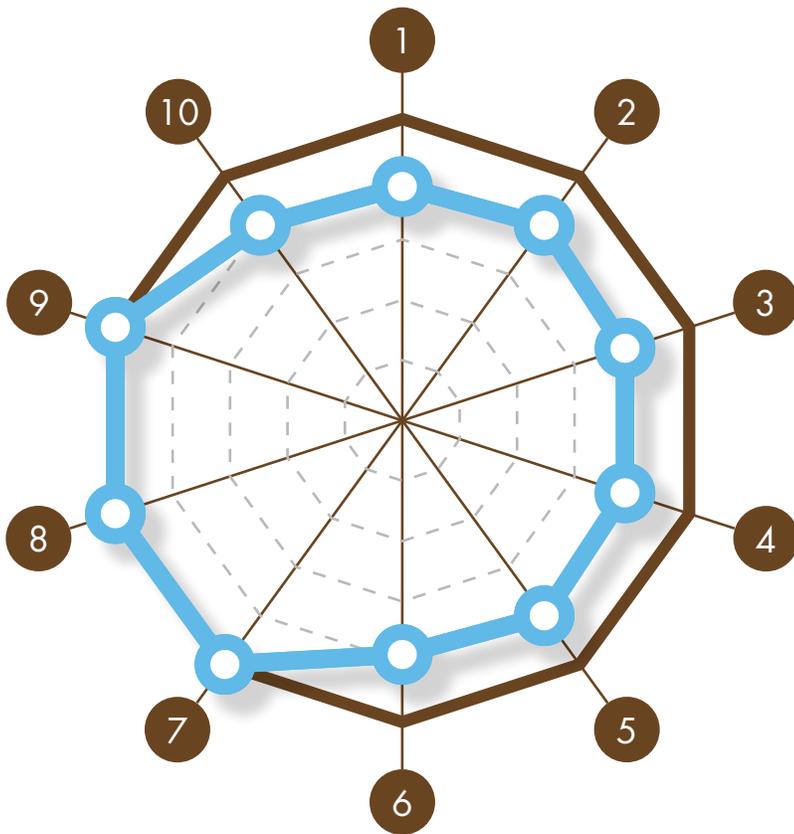
Tanzania

Iyenga

FROM OUR TEAM IN TANZANIA

"This group is one of the most up-and-coming groups in the Mbeya region and is certainly one to look out for in the future."

- FLAVOR** Blackberry, black currant, prune
- BODY** Medium
- AROMA** Cloves, dark chocolate, brown sugar
- ACIDITY** Citric



- 1 **7.5** FRAGRANCE/AROMA
- 2 **8.0** FLAVOR
- 3 **7.5** AFTERTASTE
- 4 **7.75** ACIDITY
- 5 **8.0** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.0** OVERALL

Moisture: 11.9% on pre-shipment sample