

# Tanzania PEABERRY MAMSERA JUU

## CUP PROFILE

Grape, cherry, orange and pineapple notes, a bright acidity and a big, juicy cream soda body.

## ABOUT PEABERRY MAMSERA JUU

This coffee was sourced from the Mamsera Juu Cooperative in the village of Mamsera, in the Rombo district, on the eastern slopes of Mt. Kilimanjaro.

Most farmers in Rombo, like in other regions surrounding Kilimanjaro, produce their coffees at home. They use locally made hand pulpers, wash and ferment the coffee in buckets, and then dry the coffee on mats or small, raised drying tables.

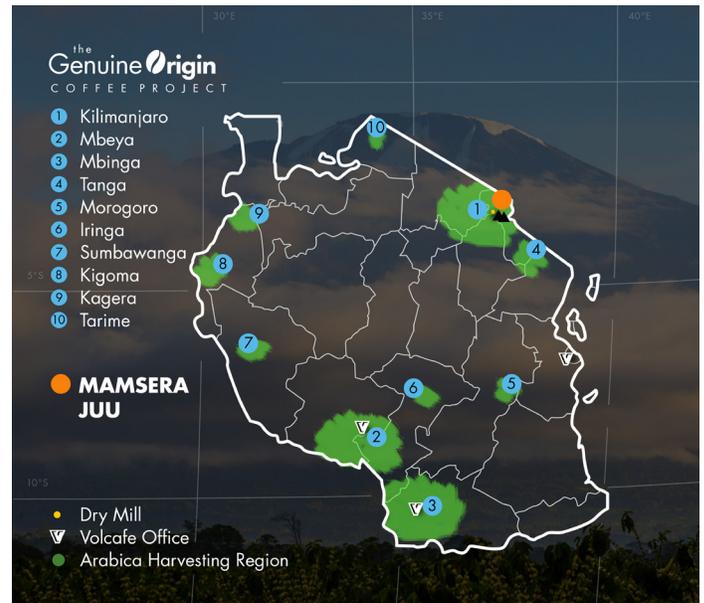
Within two weeks of harvesting, the dried parchment is delivered to a cooperative collection point, where the farmer receives an initial payment. The cooperative then checks if the parchment is of good quality and has been dried to the correct moisture.

Once the collection point has enough to fill a truck, the parchment is delivered to the Rafiki dry mill in Moshi. There it is hulled and graded; this includes sorting beans by sizes, such as AA, AB and Peaberry, which can create different cup profiles. The green coffee is then readied and sold through auction or directly to an exporter, after which the farmer receives a second payment, usually determined by the cooperative.

## ABOUT MAMSERA

The Rombo district has an estimated 35,000 coffee growers who farm approximately 39,000 acres of arable land. The majority of Rombo coffee farmers are subsistence farmers who rely on their land to meet all their needs. The cultural importance of coffee production here can't be overstated; it was one of the first regions in Tanzania to be introduced to coffee, in 1898, and income from coffee has since supported many thousands of Tanzanian families.

Mamsera Amcos was founded in 1984 and initially served three villages: Mamsera Juu, Mamsera Chini and Mamsera Kati. It has since expanded to cover several others as well. The cooperative is managed by 10 board members — farmer members of the group — who are elected every three years.



### **Region:**

Kilimanjaro

### **Producers:**

The 2,000 members of the Mamsera Juu Cooperative

### **Mill:**

Rafiki

### **Altitude:**

1,400–1,700 meters ASL

### **Varieties:**

Bourbon, Kent, Nyasa

### **Harvest:**

September

### **Processing:**

Washed by hand in buckets, dried on mats or 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.



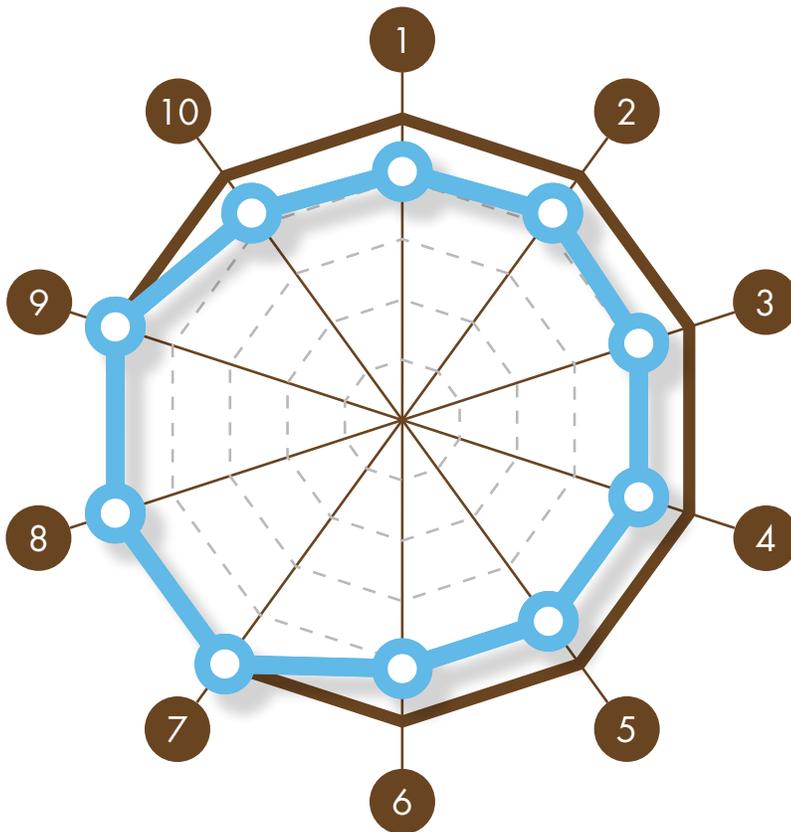
Tanzania

# Peaberry Mamsera Juu

**FROM OUR TEAM IN TANZANIA**

*"This coffee has been produced along the ridges of Africa's highest mountain, Kilimanjaro, and the farms that produced this coffee have been established for generations and are vital to the local community."*

- FLAVOR** Grape, cherry, orange
- BODY** Cream soda body
- AROMA** Fruity
- ACIDITY** Bright



- 1 **8.25** FRAGRANCE/AROMA
- 2 **8.50** FLAVOR
- 3 **8.25** AFTERTASTE
- 4 **8.25** ACIDITY
- 5 **8.25** BODY
- 6 **8.25** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.50** OVERALL

Moisture: 10.3% on offer sample