

# Tanzania AA+ USONGWE

## CUP PROFILE

Notes of black tea, rose hips and lemon, with a creamy body and the complex citric acidity the Mbeya region is known for.

## HISTORY OF USONGWE

The Usongwe Cooperative was registered in 1993 under the Tanzanian Cooperative Act and takes its name from the surrounding area and nearby Usongwe Valley.

Most member farms are between 0.5 and 1.5 hectares, with trees that are between 20 and 35 years old. Farmers intercrop their coffee with banana trees, maize and beans, for additional income and their own use, but coffee is their main source of income.

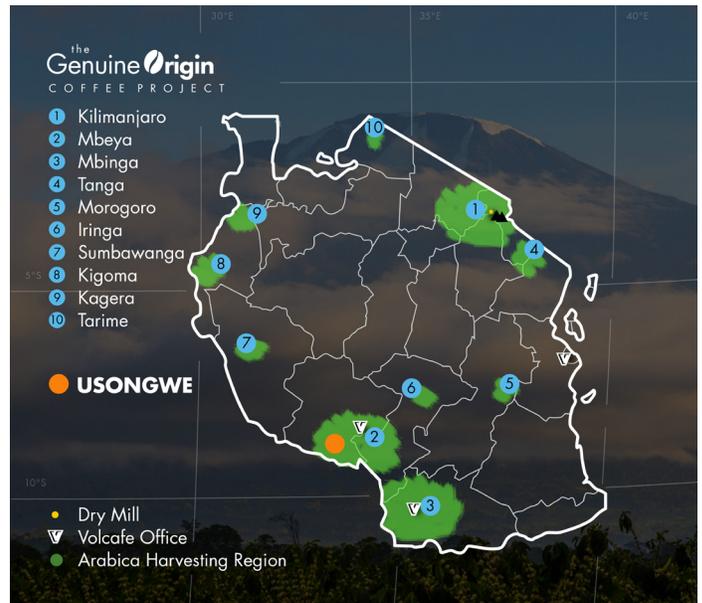
At their homes, Usongwe Cooperative members use hand-operated de-pulping machines, then wash their coffees by hand in buckets and dry them on homemade drying tables. Once they're sufficiently dry, they bring their coffees to the mill.

## 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 soils — all of which contribute to coffees with a medium body and unique citric acidity.

Due to its altitude, which extends to over 2,200 meters above sea level, Mbeya is one of the coolest areas in Tanzania, and temperatures sometimes dropping into the single digits (Celsius). While the north receives two rainfalls, Mbeya has just one rainy season, from October to March.



**Region:**  
Mbeya

**Producers:**  
This coffee is sourced from the Usongwe Cooperative, which has approximately 520 farmer members.

**Avg. coffee farm size:**  
1 hectare (2.5 acres)

**Altitude:**  
1,400–1,500 meters ASL

**Varieties:**  
Bourbon, Kent

**Processing:**  
Washed, dried on raised beds.

**Harvest:**  
May – December



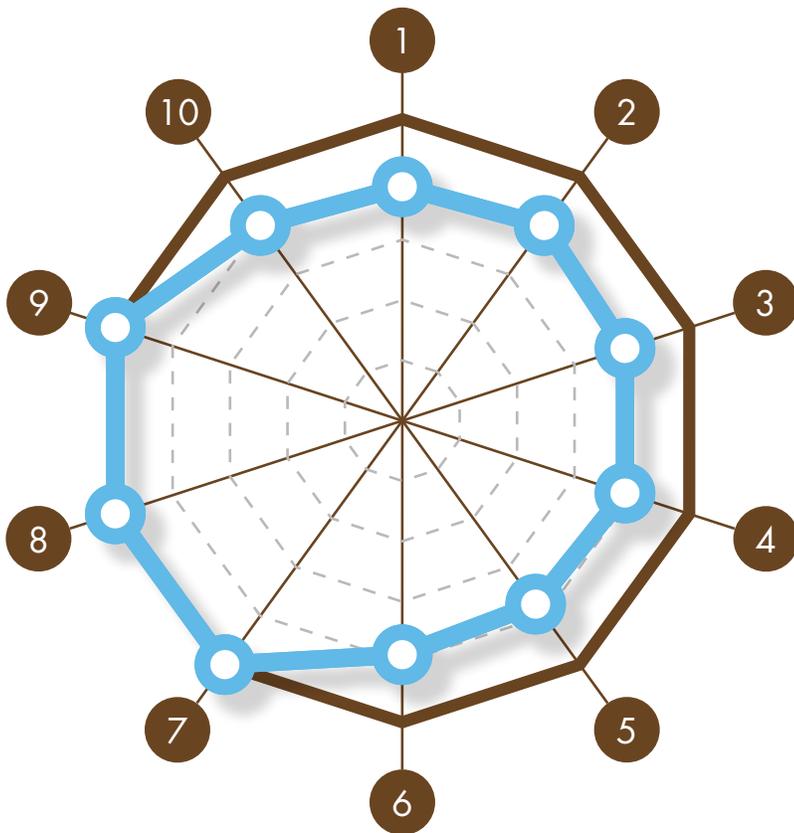
Tanzania

# AA+ Usongwe

**FROM OUR TEAM IN MBEYA**

*“This region of Tanzania is still relatively undiscovered. However, over the last few years we have found that it’s producing some of the best coffees in the country. ... These producers started to learn about the Volcafe Way in 2017, and we are establishing model farms where they can continue to learn about good agricultural practices and quality control.”*

- FLAVOR** Black tea, orange, pear
- BODY** Medium, creamy
- AROMA** Rose hips, lemon, marzipan
- ACIDITY** Citric



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

Moisture: 11.6% on pre-shipment sample