

# Tanzania AB+ USONGWE

## CUP PROFILE

A clean body, balanced acidity and notes of chocolate, dried fruit and mandarin orange.

## 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.

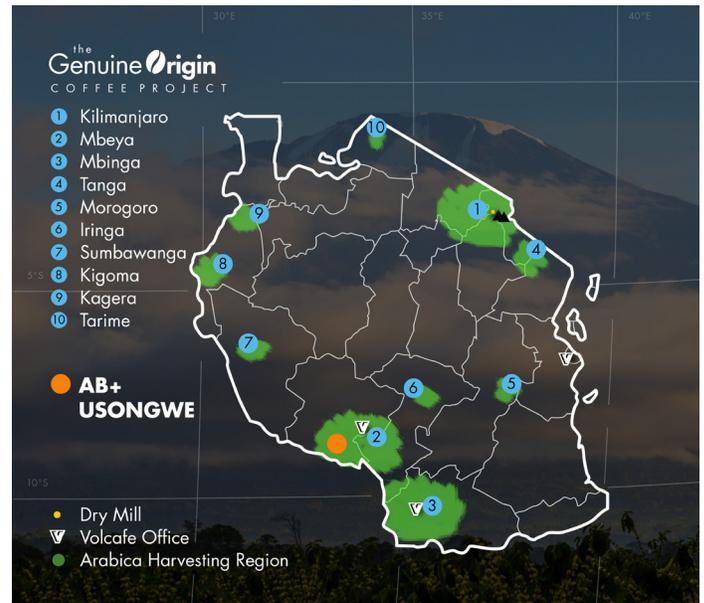
At home, Usongwe members use hand-operated de-pulping machines to remove the fruit, then hand wash the coffee in buckets and dry them on homemade drying tables. Once sufficiently dry, the coffee is brought to the mill, where it's hulled and graded, which includes separating the beans by size (AA, AB, Peaberry, etc.), which can create quite different cup profiles.

## 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 a unique citric acidity.

Mbeya is one of the coolest areas in Tanzania, with temperatures sometimes dropping into single digits (Celsius), mainly due to its altitude, which extends to over 2,200 meters above sea level. It gets one long rainy season, from October to March, and then a long dry spell.



**Region:**  
Mbeya

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

**Average coffee farm size:**  
1 hectare / 2.5 acres

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

**Varieties:**  
Bourbon, Kent

**Processing:**  
Washed, sun dried on raised drying tables.

**Harvest:**  
September–December



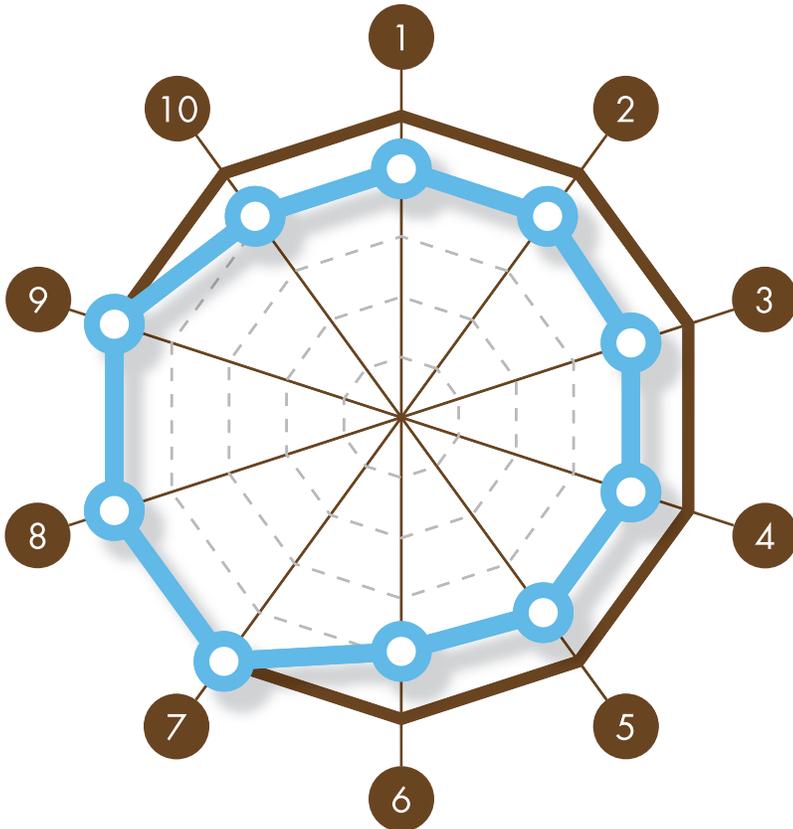
Tanzania

# AB+ 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 learn about good agricultural practices and quality control."*

- FLAVOR** Chocolate, dried cherry, raisin
- AROMA** Mandarin orange, brown sugar
- BODY** Clean
- ACIDITY** Balanced



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

Moisture: 11.4% on offer sample