



CUP PROFILE

Dark chocolate, blackberry and caramel notes, with a sparkling acidity and full, caramel-like body.

ABOUT THIS COFFEE

This coffee was produced by farmer members of the Uru North Cooperative. Members de-pulp their coffee cherry at home, using hand-made pulping machines, and then wash them in buckets and dry them in the sun.

ABOUT URU NORTH

Uru North is a cooperative venture that was formed in the 1990s, combining three smaller cooperatives from the Moshi Rural district that came together in the 1960s. Today, Uru North represents approximately 375 farmer members and is managed by seven board members — producers from the group — who are elected every three years. The cooperative also owns an estimated 30 hectares, which it leases to a local coffee estate.

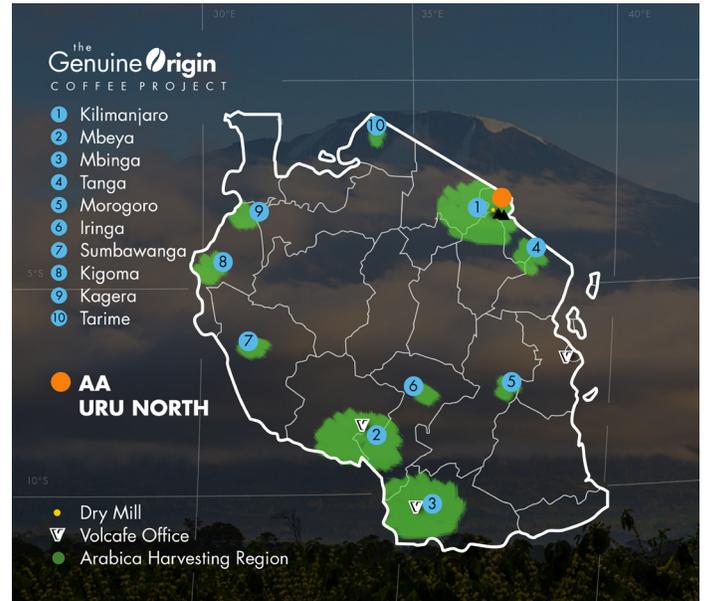
Uru North farmers are very traditional farmers of the local *Chagga* tribe, who are renown for being good business men. Their farms are nearly always owned by the eldest male in the family, and the land and their traditional practices are passed down through the generations.

The farms are usually less than half a hectare in size, and they grow Bourbon and Kent, traditional coffee varieties that were introduced to the region by missionaries in the early 1900s. They also inter-crop their coffee with bananas, avocado and beans, and most keep livestock such as chickens, pigs, goats and cows, as a source of both food and valuable organic fertilizer.

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.

In the northeast, along the border with Kenya, the Kilimanjaro region is the home of Tanzania's coffee tradition. It's also renowned for its rich volcanic soils and plentiful rainfall. The main rain falls from April through July and is followed by a short rain in November.



Region:
Kilimanjaro

Producers:
The approximately 375 members of the Uru North Cooperative

Altitude:
1,400–1,800 meters ASL

Average farm size
Less than half a hectare

Varieties:
Bourbon, Kent

Harvest:
September

Processing:
Home processed; washed and sun dried



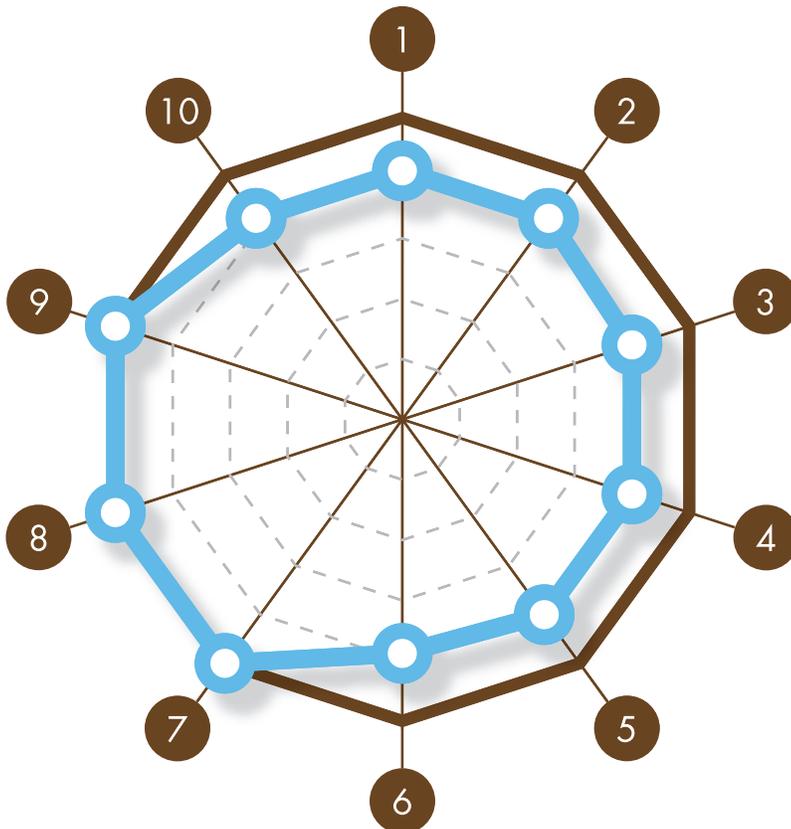
Tanzania

Uru North

FROM OUR TEAM IN TANZANIA

"This coffee was sourced from a region of the country in which coffee is everything. It provides the income, jobs and infrastructure for almost everyone in the area. We hope you enjoy this coffee as much as we did; it was one of our favorites this season."

- FLAVOR** Caramel, kiwi, citrus, chocolate
- BODY** Full
- AROMA** Black tea, sugar, spice
- ACIDITY** Vibrant, sparkling



- 1 **8.25** FRAGRANCE/AROMA
- 2 **8.25** FLAVOR
- 3 **8.00** AFTERTASTE
- 4 **8.00** ACIDITY
- 5 **8.00** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.25** OVERALL

Moisture: 10.5% on offer shipment