

Uganda KAPCHORWA

CUP PROFILE

Full body, rich caramelization and deep, sweet fruit notes. Think: plums, golden raisins and stone fruit.

ABOUT KAPCHORWA

Kapchorwa is located on the high slopes of Mt. Elgon, an inactive volcano in Eastern Uganda, on the border with Kenya.

The Kapchorwa washing station was built in 2010 and today serves 907 producers who are organized into 35 producer organizations (POs). They can also be divided into those who live at high altitudes (1,800–2,200 masl), close to the station; and those who live at medium altitudes (1,650–1,800 masl), at the bottom of a steep cliff below the washing station.

On average, farm sizes are 1 hectare (2.5 acres), farmers each have around 978 coffee trees, and 75 to 90 percent of a farm's acreage is dedicated to coffee.

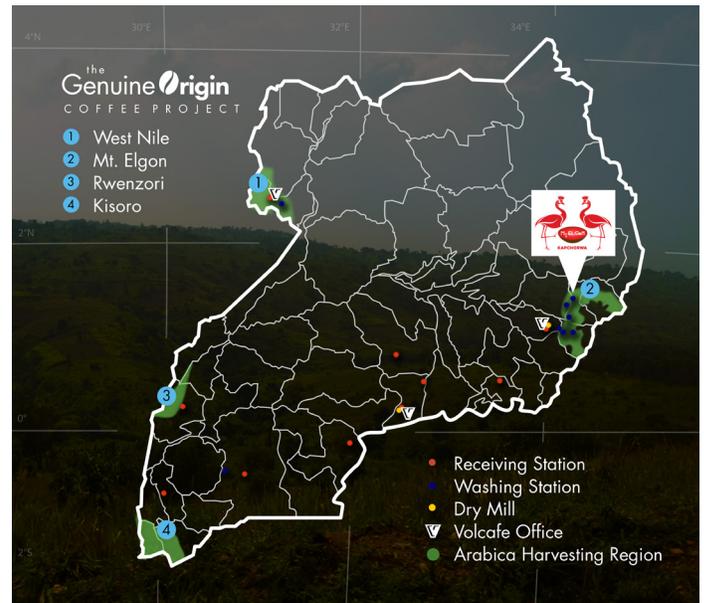
Coffee is often grown in complex intercropping systems that combine trees of various ages and varieties with shade trees, banana trees, beans and cocoyam (also known as taro). To protect the fields from soil erosion, farmers use shade trees, contour trenches, vegetative contours and mulch.

PROCESSING DETAILS

Farmers deliver their coffee cherries to the wet mills during the day. Each delivery is overseen by a field officer who makes sure at least 95 percent of the cherries are red and fully ripe. If they're not, the farmer must move to a sorting area to sort the coffee until the standard is achieved.

Once approved, the cherries are taken into the hopper and then pulped in the evening with a Penagos machine, which separates the floaters and small beans from the premium coffee. Premium and second-grade coffees are separately fermented for 12 hours overnight.

The next morning, the coffee is floated on the washing bay, where mucilage and any remaining floaters are removed. The parchment is then placed outside in dripping trays to dry for the rest of the day. A combination of sun and mechanical drying is used to bring the moisture down to 12 percent. Each lot is kept in a separate stack with its complete analysis attached.



Region:

Kapchorwa

Mill:

Kyagalanyi Kapchorwa
Washing Station

Produced by:

Kyagalanyi (Genuine Origin's
sister company in Uganda)

Farmers who contributed: 45

Process:

Machine washed, dried in the
sun in dripping trays and in
mechanical dryers.

Altitude:

1,650–2,200 meters ASL

Varieties:

SL14, SL28, Bugisu Local

Average farm size:

1 hectare (2.5 acres)

Harvest:

December 2016



Uganda

Kapchorwa

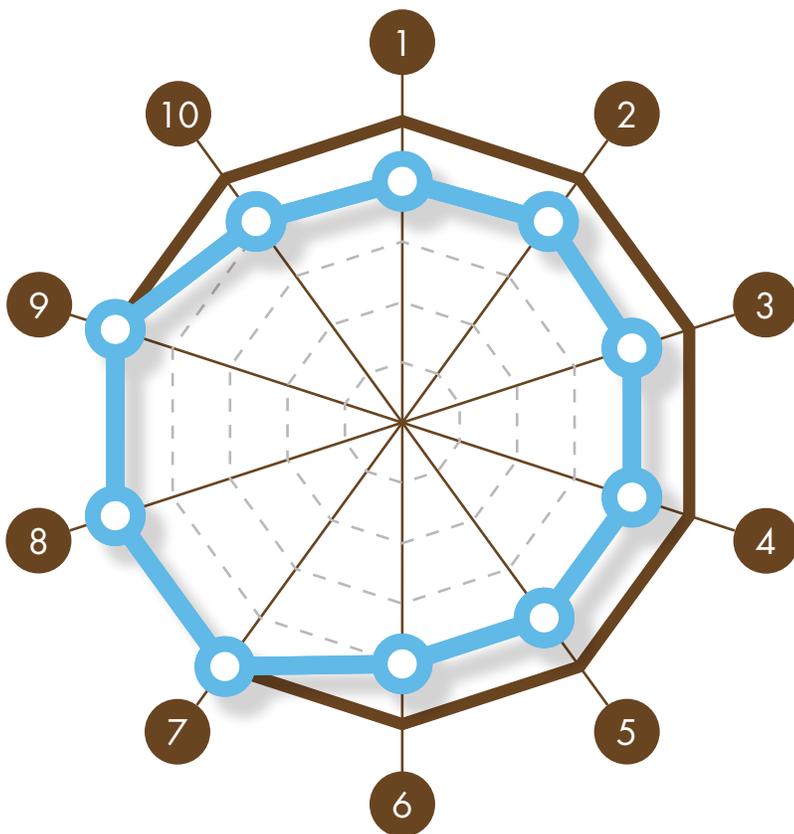
FROM OUR TEAM IN KAPCHORWA

"Mt. Elgon is a parchment area, but we've introduced washing stations where we'll buy the cherry and do all the processing — though we still also buy parchment. Buying cherry, and running the washing stations, makes it more expensive, but it gives us more control. And when managed well, these cherries give us beautiful coffees."

"We believe this is among the best coffees in Uganda. It's proof that there has been a huge improvement in quality in this country — and that there's potential for still more. We believe this is the result of 10 years of Kyagalanyi's work on the ground here, investing time and money in training farmers and developing a core field team."

"While this group is comprised of 907 farmers, only 45 contributed to this specific lot, which comes from coffees we purchased over a 10-day period in December."

- FLAVOR** Raisins, brown sugar, stone fruit
- BODY** Full, smooth
- AROMA** Peaches, oranges, honey
- ACIDITY** Balanced



- 1 **8.0** FRAGRANCE/AROMA
- 2 **8.25** FLAVOR
- 3 **8.0** AFTERTASTE
- 4 **8.0** ACIDITY
- 5 **8.0** BODY
- 6 **8.0** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.25** OVERALL

Moisture: 10.7% on offer sample