

Tanzania KILIMANJARO AA

CUP PROFILE

This cup offers a classic taste of the Kilimanjaro region, with a citric acidity and notes of chocolate, citrus and brown sugar.

ABOUT THIS COFFEE

Mamsera, Mahida and Kirwa Keni are registered cooperative groups in the Kilimanjaro district, and they deliver their coffees to the Rafiki coffee mill. Rafiki, in the town of Moshi, was established in 1997 and mills nearly 60 percent of the coffee in northern Tanzania.

Mrs. Mary Shayo has been acting secretary of the Mamsera cooperative for the last seven years and is known to many as simply "Mamsera." The cooperative is renowned for producing some of the best coffees in the country, thanks in large part to Mary's leadership.

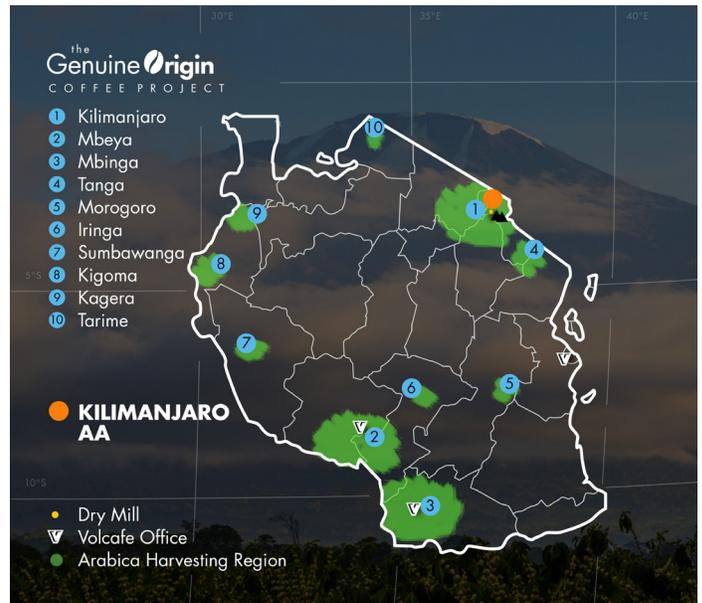
PRODUCTION DETAILS

At home, producers pulp their coffee cherries with hand-cranked machines and wash and ferment the beans in buckets. They then dry the beans on raised beds or floormats and finally deliver the parchment to the Rafiki mill for hulling and grading.

ABOUT THE REGION

The Kilimanjaro region is the home of coffee in Tanzania. Coffee was introduced here by missionaries in 1898, and it quickly became a strategic region for coffee production. Also notable is that Tanzania's oldest and first cooperative union, the Kilimanjaro Native Coffee Union, was established here in 1925.

Coffee farms in Kilimanjaro are located between 1,000 and 2,000 meters above sea level, in perfect conditions for developing the best characteristics of coffee. Most growers combine coffee and banana production in their gardens. Banana trees provide ideal shade for coffee plants and are a key part of the local diet, while coffee is primarily a source of cash income.



Region:
Kilimanjaro

Producers:
Smallholders from the Mamsera, Mahida and Kirwa Keni Cooperative Groups

Community/mill:
Rafiki Coffee Limited

Altitude:
1,350–1,750 meters ASL

Varieties:
Bourbon, Kent

Harvest:
October–December 2017

Processing:
Washed, home processed

Screen size:
Above screen 17



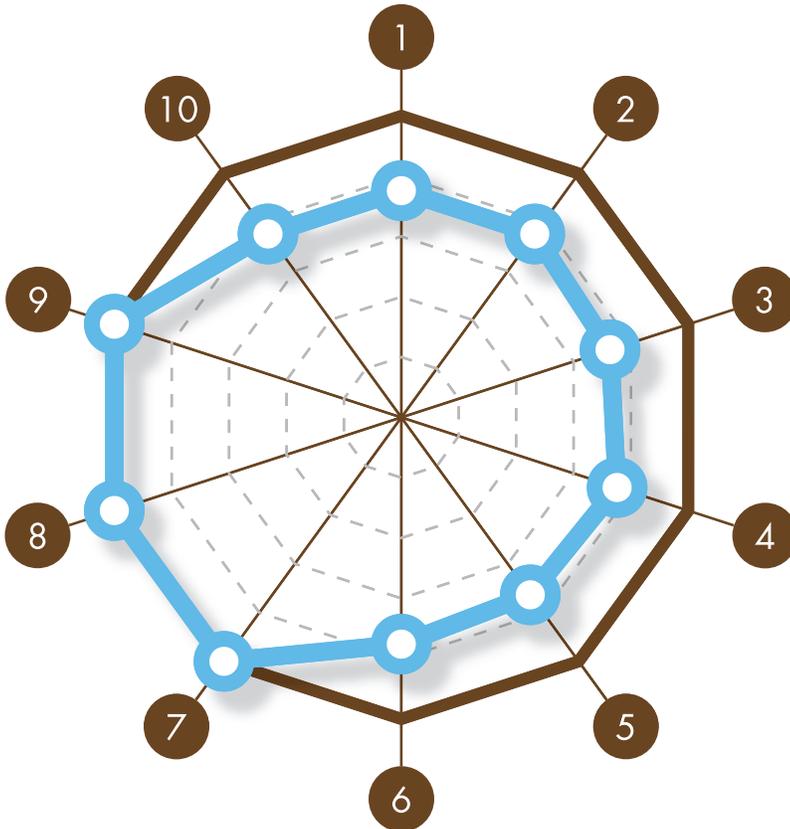
Tanzania

Kilimanjaro AA

FROM OUR TEAM IN TANZANIA

"This coffee is a true Kilimanjaro classic. With its chocolaty flavor and citric acidity it shows off the region's attributes and showcases what Tanzania coffee is really about."

FLAVOR	Chocolate, citrus, brown sugar
BODY	Delicate
AROMA	Baking spices, lemon zest
ACIDITY	Citric



1	7.50	FRAGRANCE/AROMA
2	7.50	FLAVOR
3	7.25	AFTERTASTE
4	7.50	ACIDITY
5	7.25	BODY
6	7.50	BALANCE
7	10.0	UNIFORMITY
8	10.0	CLEAN CUP
9	10.0	SWEETNESS
10	7.50	OVERALL

Moisture: 11.4% on offer sample