



## Cup Profile

Uganda Manafwa has a medium acidity, medium body and notes of dark chocolate, dried apricot and almond.

### About Mt Elgon

Mt. Elgon is an extinct volcano spread across the border of Uganda and Kenya, though its highest point, called Wagagai, is on the Uganda side.

Kyagalanyi, our sister company in Uganda, owns and runs the Kapchorwa wet mill, on the western side of Mt. Elgon. Producers here have traditionally sold in parchment, but by accepting cherry at the wet mill, the team has gained greater control over outcomes. Its careful separation of lots and its acceptance of only harvests that are 95 percent red cherry has dramatically improved the quality of its coffees—which financially benefits all parties.

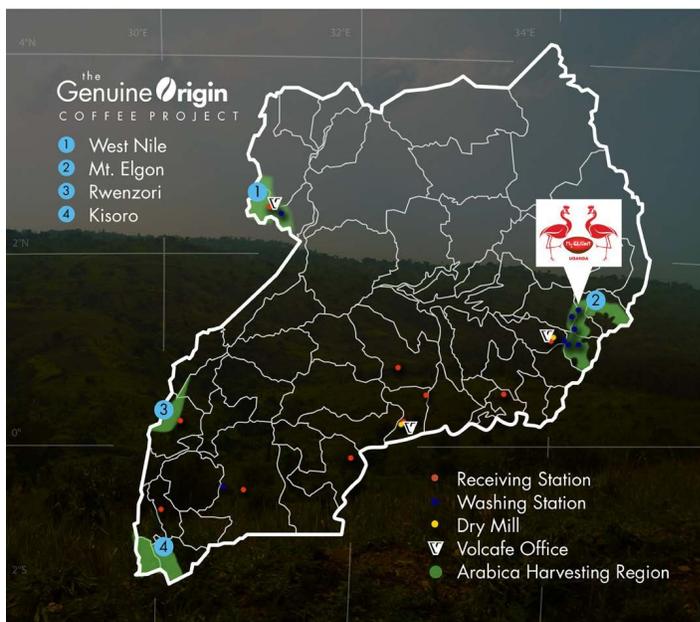
### Manafwa Washing Station and Farmer Group

Twenty farmers/households contribute to the Manafwa Farmer Group. These farms and the coffees they produce are UTZ and RA certified.

Manafwa Washing Station maintains a 95% red cherry quality standard. Managers at the washing station check cherries to ensure the highest quality. Afterwards checked bags are weighed for payment.

### From our team in Uganda

“In Mt. Elgon, it usually starts raining at around 1 p.m. every day during the harvest period, which is a challenge. Activities start at 6 a.m. every day, and it is a race to wash and drip the previous day’s coffee before the rains start again. This year it has rained a lot in Mt. Elgon—considerably more than last year. This has been very beneficial for the volume of the crop but it has come along with big challenges. In the higher altitudes, the excessive rains have caused a break out of coffee borer disease (CBD). Also, the quality of the roads and the general infrastructure has been greatly affected, and the transport and ferrying of wet parchment and cherries has been very difficult, during a year when volume pressure has been a constant.”



## Coffee Specification

<b>Region:</b>	Manafwa
<b>Altitude:</b>	1600-1800 meters ASL
<b>Producers:</b>	Kyagalanyi
<b>Community/mill:</b>	Manafwa Farmer Group
<b>Varieties:</b>	SL14 SL28
<b>Processing:</b>	Fully Washed
<b>Harvest:</b>	January-February 2018
<b>Moisture:</b>	11.7% on pre-shipment sample

## Coffee Descriptors

<b>FLAVOR</b>	Dark chocolate, dried apricot, almond
<b>BODY</b>	Medium
<b>AROMA</b>	Fruit
<b>ACIDITY</b>	Medium



**Sensorial Analysis**

FRAGRANCE/AROMA	7.75
FLAVOR	7.50
AFTERTASTE	7.50
ACIDITY	7.50
BODY	7.50
BALANCE	7.50
UNIFORMITY	10.00
CLEAN CUP	10.00
SWEETNESS	10.00
OVERALL	7.50

