



CUP PROFILE

A balanced cup with a heavy body, jammy acidity and crisp notes of blackberry with a round, chocolaty finish.

ABOUT THE COFFEE

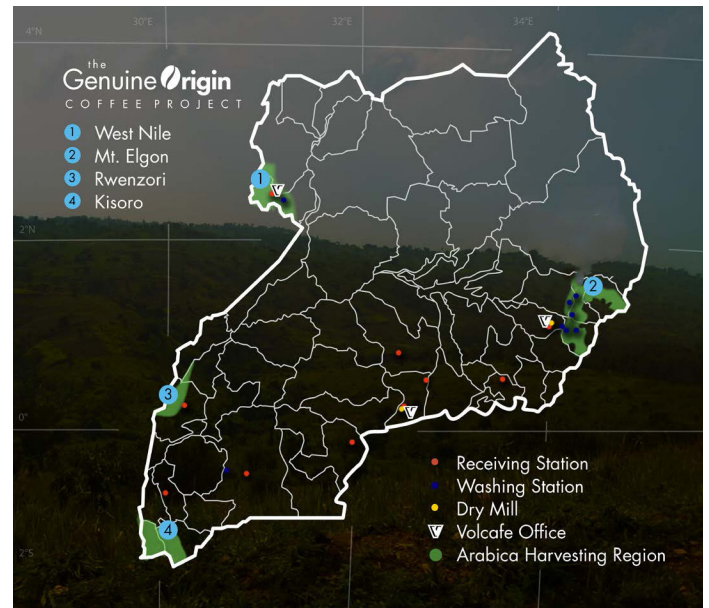
Our Rwenzori Natural was produced at Kisinga Washing Station which started operations in 2016. This lot was hand-picked by the Bukonzo Farmers Group in the Kasese District. Later the coffee was dried on raised African beds in poly tunnels.

ABOUT THE BUKONZO FARMERS

The Bukonzo Farmers Group is comprised of people who are members of the Bakonzo tribe. Farms tend to be small averaging only about 2 hectares. The work on these farms is generally done by hand. Farmers work together to process and market their coffee, an approach known as “share farming”. Working as a united group has helped to improve processing and increase quality control.

ABOUT RWENZORI

The Rwenzori Mountain Range (famously known as the Mountains of the Moon) stretch 120km along Western Uganda bordering the Democratic Republic of Congo. The magnificent snow-capped peaks and the glaciers produce many rivers. The high altitude, fertile soils and plentiful rainfall provide perfect conditions for growing Arabica. Here, coffee is grown under the shade of banana trees. Farmers also produce cassava, maize, beans and groundnuts for local consumption and additional income.



Region: Rwenzori

Mill: Kisinga Washing Station

Produced by:
Kyagalanyi Coffee, Kisinga Washing Station, Bukonzo Farmers Grp

Altitude:
2,100 meters ASL

Varieties:
SL14, SL28

Processing: Natural