

MT ELGON KAPCHORWA A WASHED

UGANDAN GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Kapchorwa District, Mt Elgon, Uganda

PRODUCER

Various smallholders,
Kyagalanyi Coffee

PROCESSING

Washed

HARVEST SCHEDULE

August - January

VARIETY

SL14, SL28

ALTITUDE (MASL)

1600-1800

Coffee Background

High on the slopes of Uganda's famed Mt. Elgon, the Kapchorwa region produces some of the country's most delicately structured Arabica coffees. This fully washed lot, processed at Kyagalanyi Coffee's Kapchorwa Washing Station, showcases a clean, sweet, and fruity profile shaped by precise fermentation and careful drying.

At the Kapchorwa Mill, freshly picked coffee cherries are pulped upon arrival to remove the skin. Beans are fermented, developing clarity and highlighting the coffee's natural sweetness. Coffees are then dried to an ideal moisture level. This careful sequence produces a cup noted for its sweet, fruit-forward character, and silky, tea like finish, a hallmark of high altitude Mt. Elgon washed coffees.

Several years ago, Uganda coffee was mainly limited to drugars (Dried Uganda Arabica) grade beans that were inconsistent and often of poor quality. As a result, farmers struggled to earn a living from their crops. Now, new receiving stations and mills are coming online and Uganda is experiencing a coffee renaissance. The new infrastructure is enabling ripe red coffee cherries to be delivered and processed using state-of-the-art equipment. The quality of Uganda coffee is increasing and the price that farmers get for their crops is going up, as well.

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