

**Region**

Bugisu

Altitude

1,300 - 2,000

Variety

SL14, SL24

Harvest Period

Sep - Jan

Processing

Washed

UGANDA WASHED ARABICA BUGISU AB

citric • round • sl. spicy • chocolate • nutty

Uganda is a fascinating country with many facets. Although it is a landlocked country, Uganda has rich sources of water. In the southwest, the snow-capped Rwenzori Mountains are even a spring to the Nile river. Verdant mountain ranges, home to some of the last freely roaming Gorillas, can be found in various parts of the country. While cherished for its scenic views, these lands are also home to 85 % of Uganda's population with agriculture as the main source of income. Coffee remains by far the most valued export good and we are happy to introduce you to some of Uganda's finest coffees.

Bugisu coffee is coming from Eastern Uganda, at the border with Kenya on the foot of Mount Elgon. Most people in Eastern Uganda are farmers, growing mainly coffee, corn and bananas as well as some livestock farming. The farmers usually practice intercropping in order to improve soil fertility, maximize the yield of their land sustainably and increase their profits at the same time.

The washing process is done by the farmers individually on the farm. Afterwards, the coffee is collected at central buying posts located in Mbale, Bududa and Budadiri. It is not uncommon for this part of Uganda that farmers sell their coffees to mobile trucks which tour the growing region in order to collect coffee directly from the farm gate and bring it to Kampala where it is further processed for export. The result is this round cup, with a spicy and chocolatey profile.

UGANDA



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