

**Region**

Various regions

**Producer**

Smallholder farmers

**Altitude**

1,200 masl

**Variety**

Robusta

**Harvest Period**

Nov - Mar

**Classification**

Screen 18

**Processing**

Natural

# UGANDA NATURAL ROBUSTA

## SCREEN 18

---

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.

While Arabica was introduced in the country around the 1900s, Robusta is indigenous to Uganda, with its commercial production dating back to the 20th century. The majority of farms are small, averaging between 0.5 and 1 hectare each. Farmers typically intercrop their coffee plants with other cash crops, such as bananas and beans.

Ugandan Robusta typically has a distinct pleasant acidity. This is due to the high altitudes where coffee is grown across the country. This lot of Robusta was naturally processed and is composed of Scr. 18+ beans. Farmers hand pick the ripe coffee cherries and lay them on patios or raised beds until they reach the optimum moisture levels. Its cup characterizes by hints herbs, fresh cedar, and spices.

UGANDA



**Region**

Various regions

**Producer**

Smallholder farmers

**Altitude**

1,200 masl

**Variety**

Robusta

**Harvest Period**

Nov - Mar

**Classification**

Screen 18

**Processing**

Natural



LIST + BEISLER

# UGANDA NATURAL ROBUSTA SCREEN 18

---

