

## Uganda, Turaco, Kaweri Estate



In 2001, Neumann Kaffee Gruppe decided to invest in a coffee farm in Uganda, with the objective to produce a unique, washed specialty Robusta coffee. Pioneering sustainable coffee farm management, embedded in the local environment, is contributing not only to a positive economic impact in the entire region, but also leads to social and ecological advantages. Kaweri runs its own experimental department, which serves to search for even better cultivation solutions under the given pre-conditions.

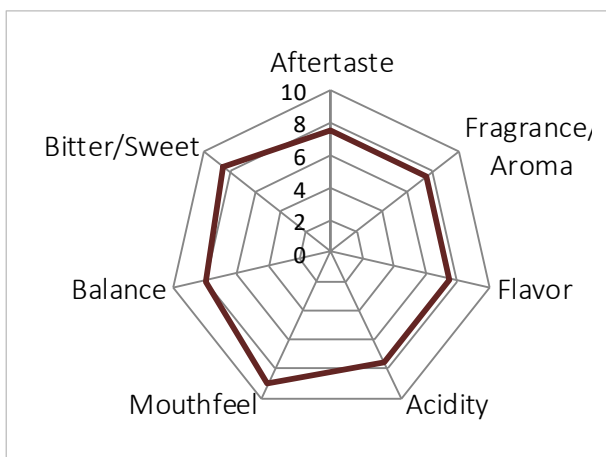
The Kaweri plantation lies at an altitude of 1300 m.a.s.l., similar to high-grown Arabica, resulting in a dense, hard bean. The Ugandan Robusta clones have a high inherent coffee quality potential, which is one of the reasons for the extraordinary good cup profile. Altitude, climate, shading, nutrition programs as well as good control of pests and diseases are other elements contribute to the exceptional quality of Kaweri coffee.

### ORIGIN

<b>Location</b>	About 200 km of Kampala, Mubende district
<b>Estate</b>	Kaweri Coffee Plantation Ltd.
<b>Producer</b>	Neumann Kaffee Gruppe
<b>Growing altitude</b>	1200-1350 m.a.s.l.
<b>Climate</b>	Mild, cloudy weather with an average temperature of 25°C and an annual rainfall of 1250 mm
<b>Particularities</b>	The coffee is named after the black and white Colobus, seen frequently throughout the fields
<b>Website</b>	<a href="http://www.kaweri.com">http://www.kaweri.com</a>

### COFFEE

<b>Variety</b>	Nganda, Erecta (Robusta)
<b>Harvest method</b>	Handpicking
<b>Harvest period</b>	November to March, May to July
<b>Screen size</b>	15/17
<b>Milling process</b>	Washed
<b>Drying</b>	Pre-dried in the sun and finally dried in drum driers at 50°C
<b>Certification</b>	UTZ certified
<b>Crop</b>	2023



### CUP PROFILE AND TASTING NOTES

<b>Aroma</b>	Hazelnut, cacao
<b>Flavor</b>	Dark chocolate, spicy and nutty
<b>Mouthfeel</b>	Creamy
<b>Acidity</b>	very mild, pleasant
<b>UCDA/CQI score</b>	83.75

