



Rwenzori Coffee co.

Introducing: Kisinga

Processing: Natural, hand-picked, sun-dried

Altitude: 1300 - 1900m.a.s.l.

Harvest: March 2021

Variety: A mixture of old varieties, and more recent introductions, SL14 and SL28

Cup profile: Full bodied, well balanced, with rich aromas. Sweet spicy fruit, notes of dark chocolate with walnut

Kisinga is the small town where our main coffee station is in the foothills of the Rwenzori Mountains. Cherries are brought to Kisinga from a wide area and our '**Kisinga**' coffee is a selection of the best lots processed during the 2021 fly season. Farmers typically each have about 2 acres of land and coffee is their main cash crop. We have a team of agronomists working with the farmers who operate as groups throughout the area. Farmers have been shown how to improve their yields by using good agricultural practices. This also enables them to get the highest price for the best coffee. The farmers carefully select ripe cherries which are then collected and transported to our coffee station at Kisinga. Here the cherries are floated and graded before being sun-dried under our polytunnels to protect them from rain. The cherries are turned several times each day to ensure even drying whilst allowing the cherries to mature and develop their full rich flavours. This takes about 20 days after which the cherries are hulled on site, before being trucked to Kampala ready for export.

Kisinga is supplied in 30 Kg Grainpro lined sacks

Basic Price: £6.00 per Kg

6 Sacks and above: £5.80 per Kg

20 Sacks and above: £5.60 per Kg

Delivery: Free for orders of 10 sacks and above. For smaller orders a small charge may be added. Please ask for details. No MOQ

