



Rwenzori Coffee co.

Introducing: Mbata

Altitude: 1700 – 2000 m.a.s.l.

Processing: Natural, hand-picked, sun-dried

Harvest: March 2021

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

Cup profile: Very clean, well balanced and harmonious in the cup, full and velvety body, notes of pear and peach.

Mbata is high up in the foothills of the Rwenzoris, the hub of the community sitting at 1700 m.a.s.l. and with many farmers living and growing coffee well above this height. Agri Evolve established a buying centre here for the farmers of Mbata and the surrounding communities. Farmers typically have between 1 and 2 acres of land and coffee is their main cash crop. Farmers have been trained by our Field Officers on how to improve their yields and quality by using good agricultural practices.

Ripe, red coffee cherries are harvested daily during the harvest season and taken to the buying centre. The cherries are weighed, assessed for quality and the farmers are paid in cash. From here trucks carry the cherries to one of our Coffee Stations. The cherries are floated and graded before being sun-dried in the polytunnels to protect them from rain. Our teams turn the cherries several times each day to ensure even drying whilst allowing the cherries to mature and develop their full rich flavours.

Mbata is supplied in 30 Kg Grainpro lined sacks

Basic Price: £6.30 per Kg

6 Sacks and above: £6.10 per Kg

20 Sacks and above: £5.80 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

For all enquiries please contact Martin on 07814 798724

Or email martin@rwenzoricoffeeco.com



Many factors influence the quality of coffee – the altitude, soil, weather patterns, varieties, but it also the care and attention to detail shown by the farmers. Babulya Amon is one of our Promotor Farmers at Mbata. He sets the standards for others to follow and ensures the cherries are picked at full ripeness to ensure a high quality and delicious coffee is produced

