



# Rwenzori Coffee co.

## **Introducing: Nyabirongo**

**Altitude:** 1300- 1800m.a.s.l.

**Processing:** Hand-picked, floated, sun-dried

**Harvest:** April 2022

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

**Cup profile:** Clean, sweet and well balance. A smooth well rounded mouthfeel with honey sweetness and a touch of cocoa

**Nyabirongo** is the name of our new Coffee Station in the foothills of the Rwenzori Mountains in the far west of Uganda. It is our HQ and the centre of our operations. From here our team of 20 Field Officers travel throughout the region, meeting with groups of farmers to provide training and support. We set high standards, and pay top prices for coffee that has been picked at the optimum time – when the ‘cherries’ are red ripe. Green un-ripe coffee is not purchased. Starting with the very best, our processing ensures that the inherent excellent quality of the coffee is maintained at all times. The coffee is dried on raised beds, turned frequently, and closely monitored and assessed by our Quality Team. When perfectly dried the coffee is hulled and graded and bagged before exporting directly to coffee Roasters in the UK and around the world.

### **Prices**

**Nyabirongo** is supplied in 60 Kg sacks

1 – 3 bags     £7.80 per Kg

4 – 9 bags   £7.60 per Kg

10 bags and above   £7.40 per Kg

Free delivery for 8 sacks and above

For smaller volumes a small delivery charge may be added



For all sales enquiries please contact Martin on 07814 798724

Or email [martin@rwenzoricoffeeco.com](mailto:martin@rwenzoricoffeeco.com)