

# TANZANIA

## WOMEN PROJECT LUPEMBE MAMAS, AA

Produced in Tanzania's Mbinga region, this lot comes from the Lupembe Mamas Women's Project, founded in 2016 near Lupembe Mountain. The group brings together women with generations of coffee-growing experience, working to gain recognition, independence, and long-term sustainability in a traditionally male-dominated coffee sector.

This coffee is fully washed, with cherries fermented for 12–30 hours before being carefully sun-dried on raised African beds for 12–18 days. The method highlights clarity and balance, reflecting the careful attention given at every stage of production.

### CUP PROFILE

almond | black tea | dark caramel | orange

Acidity	7	██████████
Body	7	██████████
Flavour	7	██████████

### CUP PROFILE ESPRESSO

lavender | cocoa

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████



## EXCLUSIVES

### QUALITY

**Country** Tanzania  
**Region** Mbinga  
**Cooperative** Kibanga AMCOS  
**Ref. No.** P11668  
**Coffee Type** Arabica  
**Quality** AA  
**Crop** 2025/26  
**Harvest Time** May – August  
**Harvest Method** Picking  
**Altitude** 1750 m  
**Variety** N39, KP423 & Compact  
**Processing** Washed  
**Soil Type** Sandy & loamy soil  
**Packaging Type** 60,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 11,40%  
**Odor** clean  
**Color** greenish  
**Defects** 0-10 Defects  
**Screen Size** 17+

### CUPPING SCORE

84,00 (TSP Q-Arabica Grader)