

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 | caramel | milk chocolate | nougat

Acidity	7	<div style="width: 100%;"></div>
Body	7	<div style="width: 100%;"></div>
Flavour	7	<div style="width: 100%;"></div>



EXCLUSIVES

QUALITY

Country Tanzania
Region Mbinga
Cooperative Malolo Agricultural Cooperative
Ref. No. P11668
Coffee Type Arabica
Quality AB FAQ, Malolo
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 11,70%
Odor clean
Color bluish-green
Defects 0-4 Defects
Screen Size 18+

CUPPING SCORE

84,50 (TSP Q-Arabica Grader)