UGANDA

NGOMA, ROBUSTA, SCR. 18, THP



High in Uganda's Eastern Region, along the slopes of the Elgon Sub-Region, 1,500 farmers grow coffee between 1,700 and 2,200 masl in rich volcanic loam. Harvested by hand from October to January, the cherries are delivered to micro mill centers where they're floated and sorted before pulping. The parchment ferments for 10-18 hours, timing shaped by the day's weather, then rests on raised beds for a slow, drip-dried finish over 7-10 days. This semi-washed process brings out clarity and sweetness in the cup. Farmers here are adapting to a changing climate through water-conserving trenches, cover cropping, mulching, and agroforestry with shade trees.

This coffee was sourced through Touton Uganda.

CUP PROFILE

pipe tobacco | cocoa | roasted hazelnut

Acidity	**5**
Body	**8**
Flavour	**5**

CUP PROFILE ESPRESSO

chocolate | cocoa nibs | honey sweetness

Acidity	**5**
Body	**8**
Flavour	**5**

REGIONALS

QUALITY

Country Uganda
Region Rukungiri District
Ref. No. P11680
Coffee Type Robusta
Quality Scr. 18, THP
Crop 2025/26
Harvest Time October - January
Harvest Method Picking
Processing Natural
Soil Type Clay soil
Packaging Type 60,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,10%
Odor clean
Color brownish
Defects 0-8 Defects
Screen Size 18+

CUPPING SCORE

80,00 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE