



Tropical Farm Management

Uganda, Kaweri Estate, *sweet cherry*



In 2001, Neumann Kaffee Gruppe decided to invest in a coffee farm in Uganda, with the objective to produce a unique, washed fine Robusta coffee, as well as unique micro lots, individually prepared. Pioneering sustainable coffee farm management, embedded in the local environment, is contributing not only to a positive economic impact in the entire region, but also leads to social and ecological advantages. Kaweri runs its own experimental department, which serves to search for even better cultivation solutions under the given pre-conditions.

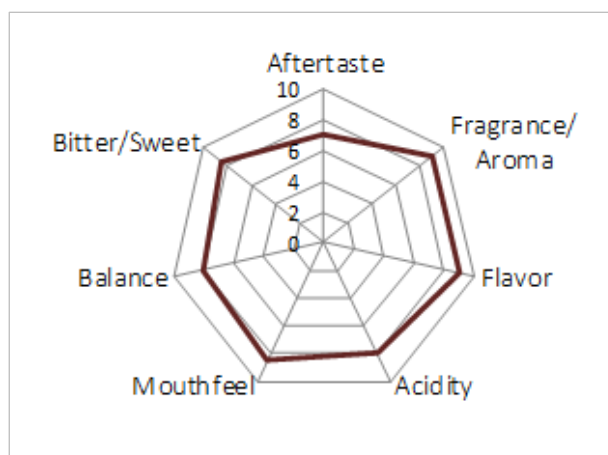
The Kaweri plantation lies at an altitude of 1300 m.a.s.l., similar to high-grown Arabica, resulting in a dense, hard bean. The Ugandan Robusta clones have a high inherent coffee quality potential, which is one of the reasons for the extraordinary good cup profile. Altitude, climate, shading, nutrition programs as well as good control of pests and diseases are other elements contribute to the exceptional quality of Kaweri coffee. This micro lot production is a selective handpicked coffee, only ripe cherries and 100 % sun dried, giving the cup a very unique and distinguish flavor.

ORIGIN

Location	About 200 km of Kampala, Mubende district
Estate	Kaweri Coffee Plantation Ltd.
Producer	Neumann Kaffee Gruppe
Growing altitude	1200-1350 m.a.s.l.
Climate	Mild, cloudy weather with an average temperature of 25°C and an annual rainfall of 1250 mm
Particularities	The coffee is named after the unique preparation and its cup profile.
Website	http://www.kaweri.com

COFFEE

Variety	Nganda, Erecta (Robusta)
Harvest method	Handpicking
Harvest period	November to March, May to July
Screen size	unscreened
Milling process	Natural
Drying	100 % sun dried
Crop	2019



CUP PROFILE AND TASTING NOTES

Aroma	Tropical fruits, chocolate cream
Flavor	pineapple, chocolate, nutty, clove
Mouthfeel	Creamy
Acidity	soft, lively
CQI/UCDA score	87.5

