



Uganda Bugisu AA Direct Trade Mwanbu Carico

Location:	Bugisu region along the Kenya border.
Altitude:	Approx 1300 to 1900 masl.
Climate:	Medium Altitude Tropical – warm dry days with cold nights.
Temperature:	Around 21.5°C
Harvest Time:	Late August – February.
Process:	Washed AA
Defects	less than 5 per 100g
Moisture	12.5%
Varieties:	Arabica SL34
Soils:	Volcanic Volcanic soils on the slopes of Mt. Elgon, in eastern Uganda.
Shade Grown:	Mixed : Interplanted with subsistence crops.
Cup Profile:	Rich body, medium acidity, chocolate flavours with a fruity note.



Co-Operative Info

Carico works towards making a real difference in the lives of thousands of small scale farmers across Africa who grow our coffee and therefore we pay a fair price to our farmers. Our coffee is grown on small plantations where it is intercropped with traditional



food crops, usually banana trees, which shade it.

We select the finest coffee from East Africa.

Our founder comes from Mt Elgon, which produces the highest grades of Arabica and his vision was to work with other small scale farmers to produce the finest coffee and sell it around the world. His family have been growing coffee for many decades in the region - from his grandfather, through to his father and now him. His cousins grow their coffee on the neighbouring plantations.

Our Arabica is cultivated in the red laterite soils of the slopes of Mt Elgon, an extinct volcano which is one the highest mountains in Africa. All our coffee is grown at altitudes of above 1700 metres above sea level and watered by streams and rivers, which flow into Lake Victoria. Our coffee is produced by farmers on small scale family owned plantations where it is intercropped with traditional food crops, usually banana trees. In these self-sustaining conditions, coffee is left to grow naturally, flowering on average twice a year. The high altitude produces a hard bean with more consistency and taste.

Our Bugisu AA coffee is strictly hard bean (SHB) and is renown as an exceptional coffee with high and bright acidity because of high altitude at which it is grown. Our farmers carefully manage their crop right from cherry to parchment stage to produce a coffee with consistently high quality. Beans grown at high altitudes mature more slowly and grow to be harder and denser than beans grown at lower elevations. The inherent consistency and taste attributes of high grown beans makes them more desirable, and generally more expensive, than coffees grown at lower elevations.

