

KINONI SC15 – ANAEROBIC NATURAL



Ouganda • Central • Lwengo



ABOUT THIS COFFEE

"Coffee is our family story. It educated me, fed us, and allowed me to build a future. Today I am proud to see our coffee being recognized for its quality, not only its quantity."

Kinoni is a 72-hour anaerobic fermented Natural Robusta produced at BETUBA's newly established processing station in Kinoni, at the heart of Uganda's Robusta-growing region.

For generations, Kinoni area has been known for producing large volumes of Robusta mainly for commercial markets. Yet behind this reputation lies a community of skilled and enthusiastic coffee farmers, fertile soils, and ideal growing conditions capable of producing coffees of remarkable quality and character.

Through the Kinoni project, BETUBA is working with a select group of ten farmers to unlock this potential.

Producer	Kinoni Farmers
Species	Robusta
Varieties	Nganda, Erecta
Process	Natural
Drying	28 days drying beds
Altitude	1200
Harvest	April - July
Type of harvest	Manual

TO CONTINUE READING, VISIT

