



KINONI SC15 — ANAEROBIC NATURAL



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"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.

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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