

# UGANDA ROBUSTA SITATUNGA

<b>Region:</b>	Western Region/ Central & Eastern Region
<b>Altitude:</b>	800 - 1,300 MASL
<b>Process:</b>	Natural
<b>Grade:</b>	15/17
<b>Variety:</b>	Mixed
<b>Harvest:</b>	May-Oct Western Region Nov- April Central & Eastern Region
<b>Export:</b>	Nov-June
<b>Cert. avail:</b>	NKG Verified, RFA, EUDR
<b>Profile:</b>	Chocolate-driven, spices, red wine and cocoa nibs



## Coffee bio

In Uganda, our Sitatunga Robusta thrives across diverse regions where altitude ranges from 800 to 1,300 masl. This coffee is made up of intermingled clones, reflecting the rich heritage of Uganda as the birthplace of Robusta. Harvests occur twice a year.

Coffee shipped between May and October predominantly comes from the Western region, in the southern hemisphere, producing bolder grades (17/18) with fewer low-grade beans. From November to April, harvests from the Central and Eastern regions, mostly northern hemisphere, complement the annual supply.

Over the years, the Western crop has expanded significantly due to new plantings, while climate variability continues to influence regional outputs. Our long-standing relationships with local farmers ensure that each lot of Sitatunga Robusta delivers consistency and character, despite the diversity of its origins.

Sitatunga Robusta offers a full-bodied cup with earthy and chocolate notes, balanced by a bright, lively acidity. Each sip embodies the essence of Ugandan Robusta: robust, vibrant, and meticulously cultivated..

**Sourcing:**  | Ibero Uganda