KINONI

Ouganda • Central • Lwengo

ABOUT THIS COFFEE

Kinoni is a 72-hour anaerobic fermented Honey 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 ethusiastic 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. Producers including Augustine Mweruka, Michael Kamya, Mutebi, Nalukenge, and Serwanja have been profiled and trained in selective harvesting and post-harvest handling. Only ripe cherries are delivered to the processing station, where each lot is carefully sorted and processed under the supervision of Stephan Katongole, BETUBA Uganda's Head of Operations.

Species	**Robusta**
Varieties	**Nganda, Erecta**
Process	**Honey**
Drying	**18 days drying beds**
Altitude	**1200 - 1400**
Harvest	**April - July**
Type of harvest	**Manual**

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