



Finest African Coffee

Sustainably cultivated in our Ugandan orchards and select plantations across East Africa, with in-house processing, trusted partnerships, and exceptional quality

VIORA PREMIUM SPECIALITY ARABICA – SPECIFICATION SHEET

“Full, heavy body with low acidity and buttery texture. Flavour notes of chocolate, dried fruit (plums/cherries), molasses and brown sugar”

Country of Origin: Uganda

Region: Eastern Highlands

Area: Bugisu

Altitude: 1920-2550m

Soil Type: Volcanic

Terrain: Mountainous

Processing: Fully washed

Farm Profile: 50 year plantation, organic fertilisers

Bean Type: Single Origin Arabica

Varietal: Bourbon and SL28

Bean Size: AA

Moisture Content: 12%

Defects: <4%

Uniformity: >96%

Purity and Packaging: Product is free from injurious foreign bodies such as stones, wood, glass, metal or synthetic materials and is packed in 60kg lines jute bags

Crop Year: H1 2026

Processed: May 2026

Expiry: June 2028

Flavour Notes: A rich flavor profile with low and bright acidity, a medium to full body, and notes of dark chocolate, brown sugar, with subtle fruit undertones. Some sources also mention winery, fruity and molasses notes.

Aroma Notes: Aroma notes include a mixture of floral, fruity and sweet characteristics, such as honey, citrus (lemon zest), dried figs and brown sugar sweetness, with a delicate well-balanced flavor and a clean, wine-like acidity.

Chemical Data: Products meet the standards of the EU Food and Drugs Act. Maximum residual levels of pesticides if any comply with Regulation (EC) 396/2005. Moisture 13% maximum. Caffeine lower than 1.5%. Ash <4%. Chloride in Ash <1%. Ochratoxin A 5ppb maximum.

Cupping Score: This exceptional coffee cupped at **90** in recent tasting following SGA guidelines.

This specification sheet was produced by VIORA Coffee and is certified as complete and accurate.

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Christopher Mulumba (Crop Scientist)

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Jon Pedley (CEO Uganda)

1st June 2026