

# ZAMBIA ESTATES

Fully Washed, Natural & Honey Processed

taste of  
**HARVEST**  
**WINNERS**  
**2019**



## TYPICAL CUP PROFILE

**Body**



**Acidity**



**SCA Score**



**Flavour:** Lemon, berries, milk chocolate, light caramel. Balanced and sweet.



**Producer:** Northern Coffee Corporation Ltd (NCCL)

**Number of Estates:** 5 (Ngoli, Isanya, Kateshi, Luombe, Nsunzu)

**Cultivated Area:** 2,200 Ha

**Irrigation:** Central pivot irrigation system

**Certifications:** Rainforest Alliance, UTZ, 4C AtSource and CAFÉ Practices.

**Altitude:** 1,300 - 1,550 masl

**Temperature:** Avg summer: 21-22C

High: 36-38C October

Low: 3C early morn July

**Rainfall:** 1,100mm per annum

**Primary Varietal:** Catimor 129

**Specialty Varietals:** Java, Miracle and Marsellesa

**Processing:** Fully Washed, Natural, Anaerobic Natural and Honey

**Port of Shipment:** Dar Es Salaam, Tanzania

**Shipment Period:** September - February

# Key Products

## Mount Nsunzu:

FW AAA (15-20 boxes per season)

FW AA (30-35 boxes per season)

Specialty Natural (~3 boxes per season)



## Mafinga Hills:

FW AB (5-10 boxes)

Specialty Honey Process (~3 boxes per season)



## The Region

The Northern province of Zambia shares its borders with Tanzania to the East and D.R. Congo to the North. It also occupies the southern shore of Lake Tanganyika - the world's longest fresh-water lake, and the largest in Africa by volume. Northern province has the best conditions for arabica coffee cultivation in Zambia with its relative proximity to the equator and abundant altitude (Mafinga Hills being the highest point in the country at 2,300masl). The local economy is dominated by agriculture with coffee being a primary cash crop alongside subsistence crops such as maize, millet, groundnuts and beans. The mountainous terrain and lack of transport infrastructure makes this region challenging to work in, but also one most in need of the investment and development which the coffee industry can bring.



## AFCA Taste of Harvest 2019 Winners

**GOLD:** Kateshi & Ngoli Estate Red Cherry Sundried Specialty Naturals: placed at no. 1 for Zambia National ToH and at no. 2 in the Regional African ToH competing with other origins.

**HONEY:** Kateshi & Isanya Estate Specialty Pulped Naturals (Red Honey): placed at no. 2 for Zambia National ToH and at no. 4 in the Regional African ToH competition.

## Social and Community

- Primary school built in local community, with 900 students in attendance (in collaboration with PEAS and Costa Foundation)
- Free access to basic healthcare and medication for residents at dispensaries
- Free housing for residential workers and their families
- Training and employing Zambia's first female tractor drivers

## Partnership Opportunities

We are always seeking to collaborate on projects related to:

- Education
- Medical and Healthcare
- Gender Equality
- Food Security and Nutrition
- Better Access to Water and Sanitation
- Reforestation
- Sustainable Water Resources Management
- Community Infrastructure