



ITUMPI

Flavour notes

GRAPE / BLACKBERRY / SYRUPY



Itumpi from Songwe's Mbozi District shines as your espresso pick, with notes of elderflower shimmering over a blackberry base and toffee-like texture. You'll see a few Tanzanian newcomers in this spring's shop, including Itumpi! Southern Tanzanian coffees were a focus at Square Mile circa 2018-2019. We even had the chance to visit Songwe before the pandemic. The intriguing blood orange and black tea notes in this lot from Itumpi AMCOS (Agricultural Marketing Co-operative Society) restarted the conversation with that supply chain. Though large corporations Ibero (export) and Covoya (import) brought these coffees to the UK, don't think it's impersonal: Covoya's Bertie Sewell worked in southern Tanzania for years, and now teams up with his old boss from that era on this project. Says Bertie, "I recall you asking me once which coffees I am most passionate about, and these would be my choice!"

Country TANZANIA

Region SONGWE

Producers ITUMPI COOPERATIVE

Harvest OCT-DEC / Variety BOURBON / Process WASHED / Altitude 1500-1700 MASL / Landed FEBRUARY