



# Disco 3

cocoa, spices, fizzy cola

|          |              |         |                   |
|----------|--------------|---------|-------------------|
| SPECIES  | Arabica      | ORIGIN  | West Nile, Uganda |
| VARIETY  | SL14/Bourbon | PROCESS | 72h anaerobic     |
| ALTITUDE | 1.480m       | HARVEST | 2025/2026         |

Disco 3 is a specialty Arabica from Uganda's West Nile region, grown in smallholder farming systems on the border with the Democratic Republic of Congo. It is processed at the Jukia microstation, where experimental anaerobic fermentations push the boundaries of flavour. After harvesting, farmers bring their coffee to the station, where the cherries are sorted and sealed for a 72-hour anaerobic fermentation. The beans are then naturally dried on raised beds and carefully hand-sorted. The result is a vivid, expressive cup with sparkling acidity and layered complexity: rich cocoa, warm spices, fizzy cola, and juicy peach.

## climate-resilient

Climate projections show that coffee production in Uganda's West Nile region will be disproportionately affected by climate change. To keep coffee viable as an income source for rural households, farmers are supported to implement regenerative agricultural practices on their coffee farms, such as making and applying organic bioliquid foliar spray to feed the coffee, similar sprays to control pests and diseases, and organic compost including minerals from rock dust, wood ash, and other ingredients. In one of Uganda's hottest regions, regenerative agriculture is a critical adaptation strategy, which increases yields, improves soils and reduces dependence on costly synthetic fertilizers. The coffee is also certified organic under JAS, the Japanese organic standards. Due to more complicated procedures EU-certification was not yet possible.

## socially responsible

The West Nile region has historically seen little investment and remains one of the poorest regions in Uganda. Farmers are able to sell their cherries at 55% above the living-income reference price for Ugandan Arabica, creating a stable income in rural villages where employment opportunities are scarce. The microstation system keeps value creation with farmers, with each station operated by an elected committee. At the Jukia microstation, hand sorting green coffee has employed 250 women during peak season.