



excelsa natural

Yogurt/Kefir, Maple Syrup, Blood Orange, Chocolate

SPECIES	Excelsa	ORIGIN	Ziobwe, Uganda
VARIETY	N/A	PROCESS	natural
ALTITUDE	1680-1200m	HARVEST	2026

Excelsa (*Coffea dewevrei*) is indigenous to Uganda and is traditionally grown in the Ziobwe region. HyCoffee, together with the Uganda Coffee Farmers Alliance, supports farmers in improving agricultural practices, harvesting, and processing methods in order to upgrade the quality of Excelsa and make it suitable for the European coffee market. This enables farmers to earn higher incomes while strengthening their climate resilience. Naturally dried cherries let the character of Excelsa shine: a distinctive sweetness unlike Arabica or Robusta, leaning toward tangy yogurt and maple syrup rather than caramel. Bright blood-orange acidity and soft chocolate notes complete a lively, unmistakably Excelsa cup. As quality-improvement efforts are still in the early stages, please note that the current quality level is commercial rather than specialty. However, this coffee offers exciting potential for experimenting with climate-resilient blends and dark-roast profiles.

climate-resilient

Excelsa can thrive at higher temperatures and with lower humidity than both Arabica and Robusta. It is also less susceptible to common pests and diseases. When Excelsa is cultivated alongside Robusta or Arabica, the risk of a climate-related shock impacting all crops at once is reduced, as the species have different growth cycles and therefore different harvest seasons. This means less income volatility for farming households. Furthermore, Excelsa delivers higher and more reliable yields, providing farmers with a more stable income and enabling them to build savings and invest in climate-adaptation practices.

socially responsible

We source our Excelsa through a cooperative network in Central Uganda. Together with local producers, we work to improve quality and to evaluate new, experimental processing methods. We then offer a direct market route to Europe, where Excelsa has traditionally played only a minor role. HyCoffee pays producers 200% of the price they previously received for Excelsa. This allows farmers to increase their income, diversify their coffee production, and build a more resilient and future-proof livelihood.