

AUGUST 2022



GAMATUI COMMUNITY



THIS IS OUR FOURTH YEAR SERVING THIS spectacular coffee from the Gamatui Community in Uganda. Gamatui is located on the slopes of Mount Elgon, the oldest volcano in eastern Africa, and in close proximity to the Sipi waterfalls. Also nearby is the namesake Sipi Falls Mill, where coffee cherries are processed after harvest from the Gamatui Community farms.

In past years, we have touched on the history of coffee production in Uganda and the evolution of quality after the country's coffee sector was liberalized in the '90s. Not so long ago, Uganda was best known for its DRUGAR, or Dried Ugandan Arabica. Under this production model, farmers were responsible for harvesting, processing, and drying coffee cherries before the product left their farm. This method was labor intensive and typically produced inconsistent results and lower quality coffee.

The transition to specialty coffee processing methods in Uganda has opened a lot of opportunities for local farmers. Kawacom is a sister company of Atlantic Specialty and operator of the Sipi Falls Mill. Freshly harvested cherries are delivered to the mill, which removes additional labor from the farmers and expedites their payment. Sipi Falls manages the washing, drying, and milling processes to get the best out of the harvest. This increases quality and value of the cherry, resulting in a higher price for the farmers and ultimately a better standard of living.

Gamatui Community coffee represents a journey: from farm to mill, from hillside to café, from old methods to new. Anticipate a bright, sweet coffee with powerful fruity notes and a delightful, dense molasses finish.



PHOTOS: Atlantic Specialty
ABOVE: The area surrounding Mount Elgon and near the Gamatui community is famous for its beautiful Sipi waterfalls.

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|---------------------------|-------------------------------|
| COUNTRY: | Uganda |
| PRODUCER: | Gamatui Community |
| REGION: | Kapchorwa, Mt. Elgon |
| ALTITUDE: | 1800 – 2000 MASL |
| PROCESS: | Natural |
| HARVEST: | Nov. 2021 – Jan. 2022 |
| VARIETIES: | SL34, SL14, Bourbon |
| SOURCING PARTNERS: | Atlantic Specialty (importer) |

SUGGESTED PARAMETERS

| | |
|------------------------|---|
| DRIP RATIO: | 1: 16.5 |
| ESPRESSO RATIO: | 1: 2.25 |
| WE TASTE: | blackberry, raspberry, grape, creamy, juicy, candied, chocolate |

| | | | |
|---------------|---|---|---|
| BODY | ● | ● | ● |
| SWEET | ● | ● | ● |
| BRIGHT | ● | ● | ● |



ABOVE: Coffee drying on raised beds at the Sipi Falls Mill.