



GAMATUI COMMUNITY



FROM THE SLOPES OF MOUNT ELGON, the people of Gamatui Community harvest this unique specialty Ugandan coffee. It reflects the country's commitment to improved harvesting and processing down to the level of the microlot. Powerful fruity notes are a signature of the region's coffee, with a delightful, dense buttered toffee finish.

Not so long ago, Uganda was best known for its DRUGAR, or Dried Ugandan Arabica. In this production model, farmers were responsible for harvesting, processing and drying coffee cherries before the product left their farm, resulting in a lower grade coffee. After the country's coffee sector was liberalized, private organizations started collaborating with farming communities. They invested in processing infrastructure. Ultimately, this redefined the quality and reputation of Ugandan coffee. It is a movement that has been mutually beneficial for the farmers as well. By selling coffee to mills, they receive faster payment, and premiums for the cherry or on the final sale price.

Gamatui is located on Mount Elgon, the oldest volcano in eastern Africa. The area's high elevation is ideal for coffee growing. Freshly harvested cherries from the Gamatui community farms are purchased by Kawacom, a sister company of Atlantic Specialty, and processed in the nearby Sipi Falls Mill. In 2018, Kawacom expanded from 192 raised beds to 392 and began sourcing microlot coffee from Gamatui.

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 balanced body that pairs well with morning coffee breaks and afternoon pick me ups.



WORDS: Andrew Timko

PHOTOS: Atlantic Specialty

ABOVE: The ripe cherry is laid out on raised beds in single layers and constantly turned to ensure even drying.

MAY 2020



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COUNTRY:	Uganda
PRODUCER:	Gamatui Community
REGION:	Kapchorwa, Mt. Elgon
ALTITUDE:	1,800 - 2,000 MASL
PROCESS:	Natural
HARVEST:	November 2019 - January 2020
VARIETIES:	SL34, SL14, Bourbon
SOURCING PARTNERS:	Atlantic Specialty (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2
WE TASTE:	toffee, red wine, grape popsicle, cherry tobacco

BODY	● ●
SWEET	● ● ●
BRIGHT	● ● ●



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