



GAMATUI COMMUNITY



THE HISTORY OF UGANDA'S COFFEE

exports has its roots in European and Asian interest in coffee expansion. In 1914, coffee was only 1% of total exports. After fifty years of expanded interest in coffee led by governmental organizations, coffee became 4% of Ugandan exports. During this early period of expansion, most of their coffee crop was focused on Robusta. Interest expanded further during a period of reduced supply from Brazil in the 1970s. During this time, Uganda was able to benefit from the increased price for coffee and focused almost all of its exports on the production and trade of coffee. This period increased coffee production, but collapsed when Brazil removed itself from the 1987 International Coffee Agreement. The demise of this agreement, which helped prevent extreme global market fluctuations, was followed by a collapse of global coffee prices.

In 1991, The Uganda Coffee Development Authority was established and liberalized coffee production, removing the government monopoly. Private export companies and cooperatives were authorized to export coffee and began to promote the distribution of Arabica coffee seeds along with the support programs to help with promoting quality.

The Gamatui Community is responsible for this specific coffee. At 1900 meters above sea level, this is one of the highest elevation coffees in Uganda, grown in the lush mountain slopes of Mt. Elgon. Kawacom is the driving force behind the Sipi Falls station, which is committed to organic and environmentally sustainable practices. The harvesting improvements of the Gamatui farmers and the focus on processing improvements by Kawacom have provided this lush and beautiful coffee to us.



WORDS: Andrew Timko

PHOTOS: Tim Hill of Atlantic Specialty

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

APRIL 2019



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COUNTRY:	Uganda
REGION:	Kapchorwa, Mt. Elgon
ALTITUDE:	1900 MASL
PROCESS:	Natural
HARVEST:	Nov. 2018 – Jan. 2019
VARIETY:	SL34, SL14, Bourbon
SOURCING PARTNERS:	Atlantic Spec. (importer)

SUGGESTED PARAMETERS

DRIP RATIO: **1 : 16.5**

ESPRESSO RATIO: **1 : 2.25**

WE TASTE: cherry, blackberry, grape, bubble gum

