



Uganda Sipi Falls Organic “Dry Style”

toasted almond - tropical fruit - creamy

AFRICA



Producer: Small Hold Farmers



Region: Mt. Elgon, Eastern Uganda



Cultivar: SL28, SL14



Processing: Fully Washed



Elevation: 1600 - 1900 MASL



Harvest: November - February



Sipi Falls



Sipi Falls



Sipi falls arabica is grown on the slopes of Mount Elgon in three distinct areas, Mbale in the south, Sironko in the center and Kapchorwa in the north. These growing areas vary in altitude from 1,300 meters above sea level in the Mbale and all the way to 1,900 meters above sea level in Sironko and Kapchorwa.

It is widely believed by the local Bugisu people of Mount Elgon that God lives on the mountain, far beyond where people can travel. They believe that if God is happy, he brings rain and bountiful harvests. God must have been very happy for many years as the gardens that grow on the mountain-sides of Mount Elgon are bountiful and the coffee is beautiful.

Kawacom, our sister office in Uganda has been experimenting with new processing techniques to extract different flavor profiles and extend shelf life. This technique, “Dry style” is when 100% of mucilage is left intact after pulping the cherries. The coffee is then dry-fermented for 18 hours. After fermentation is complete, the coffee is washed as normal to clean and remove all residual sugars and leave beautiful white parchment to be sun dried. This process is commonly practiced in Central America but not so much in Uganda. When executed at Sipi, we get the best of both worlds, nice East African cup characteristics balanced with what we all love about Central Americans.