EXPANDING MARKETS FOR UGANDAN COFFEE FARMERS

We specialize in Robusta and Arabica green bean coffee exports in Uganda, and are supporting farmers’ livelihoods in the West Nile, Elgon, and Rwenzori region. Through a range of activities, we seek to ensure that farmers retain greater control and ownership of the processing of the harvested coffee cherries to improve their economic well-being.

This Month’s Samples:

*Eastern Ugandan Arabica Washed Coffees:* Grown on the slopes of the non-active Mount Elgon volcano, we have two specialty coffee samples from the East of Uganda. Bordering Kenya, these rich soils produce some of the country’s most sought-after Arabica. The coffee is grown at 1,900 meters above sea level by a group of small holder farmers producing some of the best coffees from the East.

*Sipi Village:* A well-balanced coffee with hints of vanilla, dark chocolate and almond notes which are characteristic of the East of Uganda.

*Kapchorwa Special:* A full-bodied coffee with nice acidity. This is a premium coffee that is characteristic of the top coffees from the Elgon region with a lingering finish of chocolate and orange notes.

*Western Ugandan Arabica from Rwenzori:* Near the border with the Democratic Republic of Congo, the pure waters of the snow-capped Rwenzori mountains in Kasese district nurture the Arabica coffee grown at 2,000 meters above sea level.

*Rwenzori Special:* This coffee has a full aroma with a sweet finish and slight flavor notes of honey, jasmine and vanilla.

*Rwenzori Natural:* A conventional Arabica that is naturally dried (known as DRUGAR or dried Ugandan Arabica) and filled with blueberry and dried fruit flavor notes.

About AFRIPORT International: With a small presence in the United States and a full-time team in Uganda, AFRIPORT International works directly with coffee farmers to strengthen their production, assist them in finding international markets, and improve their overall livelihoods.