  

ambe anaerobic

Fizzy, Peach Schnapps, Lightly Herbal, Blackcurrant

SPECIES	Arabica	ORIGIN	West Nile, Uganda
VARIETY	SL14/Bourbon	PROCESS	36h anaerobic
ALTITUDE	1.480m	HARVEST	2025/2026

ambe anaerobic is a specialty Arabica from Uganda's West Nile region, near the border with the Democratic Republic of Congo. It takes its name from the Ambe microstation, a farmer-led station, where around 300 smallholder farmers from the surrounding area sell their coffee cherries. After harvesting, the cherries undergo a 36-hour anaerobic fermentation before being naturally dried on raised beds and carefully hand-sorted. Often described as the pet-nat of our coffees, the result is a distinctively wild, funky natural profile where winey aromatics meet regional notes of dark cocoa and stone fruit.

climate-resilient

Climate projections show that coffee production in Uganda's West Nile region will be disproportionately affected by climate change. To keep coffee viable as an income source for rural households, farmers are supported to implement regenerative agricultural practices on their coffee farms, such as making and applying organic bioliquid foliar spray to feed the coffee, similar sprays to control pests and diseases, and organic compost including minerals from rock dust, wood ash, and other ingredients. In one of Uganda's hottest regions, regenerative agriculture is a critical adaptation strategy, which increases yields, improves soils and reduces dependence on costly synthetic fertilizers. The coffee is also certified organic under JAS, the Japanese organic standards. Due to more complicated procedures EU-certification was not yet possible.

socially responsible

The West Nile region has historically seen little investment and remains one of the poorest regions in Uganda. The microstation system keeps value creation with farmers, with each station operated by an elected committee. It further creates regular seasonal paid employment deep in the villages, a rarity in rural Uganda. Farmers are able to sell their cherries at 55% above the living-income reference price for Ugandan Arabica, creating a stable income in rural villages where employment opportunities are scarce.