



Amizi Rock

liquorice, cocoa butter, fresh lime, sugar syrup

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

Amizi Rock is a washed Arabica from Uganda's West Nile region. It is named after a striking rock formation next to the farmer-owned Gonyobendo microstation, where the coffee is processed. Around 600 smallholder farmers in the surrounding area near the Democratic Republic of Congo cultivate the coffee in regenerative farming systems. After harvesting, farmers take their coffee to the station, where it sorted, pulped and carefully placed in fermenting containers or buckets filled with water, where they undergo a fermentation process for 24 to 36 hours. After fermentation, the beans are washed, hand-sorted and transferred to drying tables for proper drying. The result is a clear, vibrant cup with bold nutty notes, liquorice, fresh lime, and a delicate sweetness like sugar syrup.

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.