SABATA – SL 28

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ABOUT THIS COFFEE

On the slopes of Mt. Elgon—a 4,200m -Sakami Farm grows coffee differently. At 1,800 meters, volcanic soils, 1,600mm of annual rain, and cool, humid air slowripen SL28 cherries under the shade of macadamia trees.

This is Sabata Farm: 40 acres of organic coffee, certified by EcoCert, intercropped with macadamia and avocados. And this lot is a Red Honey, a process that sits between washed and natural. Cherry skin is removed, but most of the sticky mucilage is left on the bean to dry. The result? The clarity of a washed coffee with the sweetness of a natural.

Drying takes over two weeks on raised beds, reaching desired moisture. All water comes from a natural spring, pumped with solar power. Coffee pulp becomes organic cascara; fresh leaves and flower petals become tea.

But the story doesn't stop at flavor.

Sakami and Sabata employ 27 fulltime staff and over 100 casual workers, 90% women. They run a Women in Coffee North of Rift (NORT) training center, teaching chemical safety, handling, and marketing. No herbicides. Organic pesticides only (neem oil, chili sprays).

Farm	**Sakami Sabata Organic Farm**
Producer	**SAKAMI RANCHES Ltd**
Species	**Arabica**
Varieties	**SL 28**
Process	**Red honey**
Drying	**15 days drying beds**
Altitude	**1800**
Harvest	**November - January**
Type of harvest	**Manual**

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