

CHANIA + ORETI – PB



ABOUT THIS COFFEE

Peaberry is a natural mutation that occurs in approximately 5% of coffee cherries. Instead of the usual two flat beans inside a coffee cherry, a single small oval bean develops concentrating the flavor and creating a more intense cup.

This is one of the rarest lots from Chania and Oreti Estates a Peaberry (PB) natural-processed blend featuring two heirloom varieties: SL28 and French Mission. Natural processing still uncommon in Kenya intensifies the fruit even further.

The blend combines SL28 (Kenya's queen variety, increasingly rare) and French Mission (historic Bourbon brought by missionaries in 1892). Grown at 1,525–1,650 meters on Chania and Oreti Estates' red volcanic soils, the result is a cup of remarkable intensity.

Boyce Harries, who has been driving innovation since taking over management in 2004, took the risk on naturals despite initial resistance from his team.

Species	Arabica
Varieties	SL 28, French mission
Process	Natural

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