

CHANIA + ORETI – AA



ABOUT THIS COFFEE

Natural processing is a rarity in Kenya the country, but Boyce Harries is developing naturals that have become a point of pride for the estates.

This lot blends two heirloom varieties from both estates 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 red volcanic soils, the natural process intensifies the fruit, delivering a powerful cup.

During drying, the cherries are carefully monitored to prevent fungal influences and off flavors a significant challenge in Kenya's climate.

The Harries family has been farming in Thika since 1904, and Belco's direct partnership since 2017 ensures full traceability from the estates to your cup . Boyce's commitment to quality has earned recognition, including Belco showcasing his natural processed coffee at World of Coffee 2019.

Species	Arabica
Varieties	SL 28, French mission
Process	Natural

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