



ABOUT THIS COFFEE

This selection is sourced from small farms located in the middle of the country, south of Mount Kenya, on the high plateaus of the Kiambu appellation. It is produced in the following counties: Nyeri, Kirinyaga and Kiambu.

Kenyan producers are generally smallholders. 2/3 own 300 trees on average and produce between 1,000 and 1,500 kg of cherries a year, while the remaining 1/3 owns estates, grouped into cooperatives.

Producers send their freshly harvested cherries to cooperatives, which then prepare the coffee. The process for this coffee, known as Kenyan washing or double washing, is considered a national expertise.

This preparation method, combined with good varieties, has positioned Kenya among the world's most prestigious specialty coffee locations, and it has been producing coffees of a brilliant acidity for many years now.

Species	Arabica
Varieties	Heirloom
Process	Kenyan Washed
Drying	Drying beds
Altitude	1700 - 2200
Harvest	October - March
Type of harvest	Manual

