

BATIAN—AB — WOMEN COFFEE



Kenya • Trans-Nzoia • Kiminini



ABOUT THIS COFFEE

On the slopes of Mt. Elgon—Sakami Farm grows coffee the way Kenya does best: clean, complex, and carefully washed.

This is Batian, Grown at 1,800 meters in volcanic soil, cooled by humid mountain air and fed by 1,600mm of annual rain, Batian ripens slowly under the shade of macadamia trees.

Cherry skins are removed, then the beans ferment briefly in clean water to remove the mucilage. But what makes Sakami special is that all water comes from a natural spring, pumped to reservoirs with solar power. No river water. No diesel. Just sun and spring. Drying takes over two weeks on raised beds, reaching exactly the desired moisture. The result is a shelfstable green bean with a luminous cup.

Species	Arabica
Varieties	Batian
Process	Washed

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