



ABOUT THIS COFFEE

AB size beans often deliver more concentrated acidity and brighter, cleaner cups thanks to its higher bean-density-to-surface-area ratio. Grown at 1,800 meters in volcanic soil, cooled by humid mountain air, and fed by 1,600mm of annual rain, these cherries ripen slowly under the shade of macadamia trees.

The washed process follows the tradition: cherries are handsorted at delivery, pulped within hours of harvest, fermented overnight in clean water drawn from a solarpumped natural spring, washed thoroughly in springfed channels, and finally dried slowly on raised beds for over two weeks until they reach exactly the desired moisture.

Behind every bean is a farm that uses no herbicides, controls pests with neem oil and chili sprays, turns coffee pulp and macadamia husks into vermicompost with the help of earthworms, employs 27 fulltime and over 100 seasonal workers—90% of them women—and hosts a Women in Coffee North of Rift (NORT) training center where local growers learn safety, handling, and marketing skills.

Species	Arabica
Varieties	Batian
Process	Washed
Drying	10 days drying beds
Type of harvest	Manual

