

ORETI ESTATE – PEABERRY



Kenya • Province Centrale • Thika



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 PB lot from Oreti Estate features the mixed varieties grown on the farm SL28, SL34, Batian, Ruiru 11, and Red Bourbon each contributing to the cup's complexity. Grown at 1,525–1,650 meters on red volcanic soils, the beans undergo the washed process with meticulous care. The washed process handpicking, pulping, fermentation, rinsing, and sun drying on raised beds. It is carefully managed by Boyce's 30-year-experienced wet mill manager and his team of 40 permanent employees. During peak harvest, up to 300 seasonal workers join to ensure timely and efficient processing.

The Harries family has been farming in Thika since 1904, and Boyce Harries, 5th generation, now oversees both estates with a team of 40 permanent employees.

Farm	Chania Estate
Species	Arabica
Varieties	Mixed Var
Process	Washed
Drying	Drying beds
Altitude	1525
Harvest	October - January
Type of harvest	Manual

TO CONTINUE READING, VISIT

