



ORETI ESTATE — PEABERRY



Kenya • Province Centrale • Thika

MIXED VAR

WASHED



ORETI ESTATE — PEABERRY

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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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