



KENYA



Coffee cherries - Maguta Estate - Kenya

Maguta Estate

Producer	David Ngibuini
Washing Station	Maguta Estate Mill
Altitude	1650 - 1800 m
County	Nyeri & Embu
Harvest	November - February

About Maguta Estate

The Maguta Coffee Estate, run by our friend David Ngibuini, works across Nyeri and Embu counties in Central Kenya, and produces some of the most classically extraordinary Kenyan coffee you can access. The Murware Farmers who deliver their cherries to this Estate possess a team spirit and assist each other to maintain their farming standards. This group is a fast-growing cluster of farmers in the Muruguru area with a collective 18000 trees growing coffee cherries on red volcanic soils.

The Maguta Estate contains enough materials to process coffee to a high-quality that allows the producers and farmers to be paid a better income. It has 10 fermentation tanks, 3 shaded parabolic drying tables each with a 1-tonne capacity, an all concrete fermentation room, Brix meter, pH meter, and more to help improve the processing quality. In addition, Project Origin have collaborated with Maguta Estate to build carbonic maceration infrastructure that can be used to process coffee from all the farmers in the region, as a way of building a sustainable resource for producing high-quality grade coffees.

Recently, the Kenyan coffee sector has slowly declined in production due to farmers moving away from coffee production to alternative cash crops, a decision driven by the poor payments to the farmers for their work. By working with Maguta Estate, we hope to help them reach their goals of empowering the communities and improving their livelihoods by building the resources they need to increase their coffee quality, and therefore, increase the prices of the cherries they work to produce.



[Click here to learn more about Supernatural Coffees](#)

Maguta

Varietal: Batian

Process: Supernatural

Tasting notes: peach, apricot, strawberry, orange, caramel, coffee blossom



Processing Details

- o Whole cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe batian cherries are processed in airtight environment for a short period at an ambient temperature to enhance the variety's fruit qualities and florality
- o Cherries were then spread on raised beds and turned daily to maintain sweetness and clarity
- o Moisture content is reduced to 10-12%
- o Drying typically takes 25 days
- o Coffee is then delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export

Maguta

Varietal: Peaberry

Process: Supernatural

Tasting notes: strawberry, red plum, red grapes, blueberry, white tea, black tea, lavender, orange, caramel, silky



Processing Details

- o Later harvest cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then placed on beds wrapped in plastic to boost temperature for a few days, which sped up fermentation creating red and tropical fruit flavours
- o Cherries were then spread in thin layers on raised beds for 25-30 days of drying to maintain acidity and vibrancy
- o Moisture content is reduced to 10-12%
- o Peaberries are collected from the Maguta Supernatural Jambo lot during the dry milling and grading process when coffees are being prepared for export. They are small and round and result when only a single bean is developed inside a coffee cherry instead of two beans facing each other
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export

Maguta

Varietal: SL28 / SL34

Process: Supernatural

Lot: Jambo

Tasting notes: dark chocolate, red currant, cherry, caramel, pineapple, blood orange, peach, lemongrass, thick



Processing Details

- o Later harvest cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then placed on beds wrapped in plastic to boost temperature for a few days, which sped up fermentation creating red and tropical fruit flavours
- o Cherries were then spread in thin layers on raised beds for 25-30 days of drying to maintain acidity and vibrancy
- o Moisture content is reduced to 10-12%
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export. Peaberries from this lot are separated to make up a different Supernatural lot

Maguta

Varietal: SL28 / SL34

Process: Supernatural

Lot: Waridi

Tasting notes: strawberry, cherry, orange, peach, apricot, blueberry, pineapple, mango, dark grape, dark chocolate



Processing Details

- o Early harvest cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are processed in airtight environment for an extended period at a cool temperature to slow down fermentation creating a funky and fruity supernatural coffee experience
- o Cherries are then laid on raised beds in thick stacks to dry and regularly cocooned to maintain temperature during the first week of drying
- o Cherries were then spread in thin layers for the remaining 20 days of drying
- o Moisture content is reduced to 10-12%
- o Drying typically takes 25-30 days
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export

Maguta

Varietal: SL28 / SL34

Process: Supernatural

Lot: 007



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then laid on raised beds in thick stacks to dry and regularly cocooned to maintain temperature during the first week of drying
- o Cherries were then spread in thin layers for the remaining 20 days of drying
- o Moisture content is reduced to 10-12%
- o Drying typically takes 25-30 days
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export



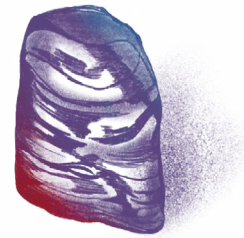
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Maguta CM N Indigo 1823

Varietal: SL 28 / SL 34

Process: Natural

Tasting notes: dark grape, jackfruit, violet, lychee, pineapple, mango, passion fruit, bergamot



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at cool temperatures amplifies the dark fruit and tropical fruit qualities
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 3-4 weeks until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

Maguta CM N Jasper 4023

Varietal: SL28 / SL34

Process: Natural

Tasting notes: rose, cherry, raspberry, blueberry, vanilla, brown sugar, honeydew, mango, red wine, lychee, creamy



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at ambient temperatures brings deep red fruit flavours and some darker notes
- o Cherries are removed from the tank and laid in thick layers on raised beds for the first five days to maintain fruit intensity and create creamy texture
- o Cherries are then spread thin for the remainder of the drying period
- o Cherries are dried slowly over 3-4 weeks until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export