



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.

# Maguta

Varietal: SL28 / SL34

Process: Supernatural

Lot: Waridi

Tasting notes: red cherry, dried mango, apple, milk chocolate, caramel, brown sugar, cranberry, prune, plum, hibiscus, sweet



## 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 burrito wrapped in thick stacks on raised beds for three days to enhance classic Supernatural qualities
- o Cherries are then unwrapped and spread thin to dry for remaining period
- 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
- o Waridi means 'rose' in the local language

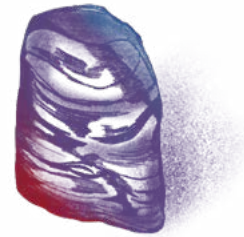


*Selections*



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

## Maguta CM N Indigo 6024



Varietal: SL 28 / SL 34

Process: CM Natural

Tasting notes: raspberry, dark chocolate, blueberry, black currant, jackfruit, raisin, date, bubblegum, mango, creamy, thick, syrupy, full body

### 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 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

# Maguta CM N Jasper 7325



Varietal: SL28 / SL34

Process: CM Natural

Tasting notes: strawberry, raisin, stone fruit, red apple, nectar, honey, cherry, chocolate, orange, smooth, sweet

## 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
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%

## Maguta CM N Amber 8724

Varietal: SL28 / SL34

Process: CM Natural

Tasting notes: red grape, yellow plum, passionfruit, peach, starfruit, nectarine, marmalade, brown sugar, orange, lemon, sweet



### 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
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

## Maguta CM N Amber 7324

Varietal: SL28 / SL34

Process: CM Natural

Tasting notes: early grey, sour cherry, tropical, mango, peach, golden kiwi, lychee, floral, oolong, yellow fruit, soft, elegant, balanced, delicate



### 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
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

## Maguta CM N Jasper C Lot 1



Varietal: SL28 / SL34

Process: CM Natural

Lot: Competition Lot 1

Tasting notes: cranberry, strawberry, red currant, nectarine, chocolate, blueberry, orange, pineapple, jam, sweet, long, syrupy

### 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
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

## Maguta CM N Amber C Lot 2



Varietal: SL28 / SL34

Process: CM Natural

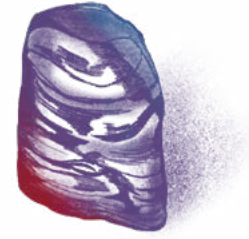
Lot: Competition Lot 2

Tasting notes: red apple, red plum, black forest cake, tea-like, jam, lavender, bubblegum, cherry, red fruit, berry, refined, 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 cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

## Maguta CM N Indigo C Lot 3



Varietal: SL 28 / SL 34

Process: CM Natural

Lot: Competition Lot 3

Tasting notes: red grape, mandarin, bubblegum, prune, black plum, dried fig, dark chocolate, molassas, blackberry, mango, lychee, brown sugar, sweet

### 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
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

## Maguta CM N Jasper C Lot 4



Varietal: SL28 / SL34

Process: CM Natural

Lot: Competition Lot 4

Tasting notes: red apple, peach, blueberry, smooth

### 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
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export