



KENYA



Coffee drying area at Thageini wet mill - Kenya

Thageini Wet Mill

Producer	Aguthi Farmer's Co-operative Society
Washing Station	Thageini Wet Mill
Altitude	1650 - 1800 m
County	Nyeri
Harvest	November - February

About Thageini Wet Mill

The Thageini wet mill is one of four mills operated by the Aguthi Farmer's Co-operative Society. It is the second largest mill in terms of member producers, with around 350 men and 100 women members, and the Aguthi Farmer's Co-operative Society has around 2000 members total. The Society provides training for their members on techniques for farm management, picking, sorting and agronomic techniques. They hold workshops for members to meet and learn from each other and provide specific advice to producers on their farm where possible.

In the time we have worked with Thageini, Project Origin has engaged a number of projects focused on community and infrastructure development. In 2018, Thageini provided Project Origin with a range of exceptional washed coffees, and it was then that we decided to invest in the infrastructure at this station to create new experiences from this farm, while also having access to further the education of this team. In 2019 we began setting up carbonic maceration infrastructure with the Aguthi Farmer's Co-operative Society at Thageini mill, and we also funded the construction of new drying beds to further improve their facilities and, resultantly, coffee quality.

The Aguthi Farmer's Co-operative Society demonstrates values that align with ours: Quality, Sustainability and Community, through their focus on community development and the improvement of their members' coffees. Project Origin and this Society have worked together since 2017 to further implement these values to bring you another wonderful taste of Kenya.

Thageini AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: mandarin, tangerine, black currant, jasmine, molasses, plum, sweet, thick, refreshing, silky, smooth



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness and de-pulped and fermented
- o Beans are thoroughly washed in channels before drying on raised beds for 14-21 days
- o Moisture content reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export
- o During dry milling beans are separated by machine based on size with AB grade coffees being made up of beans that are screen size 16

Thageini PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: black tea, prune, red apple, apricot, green apple, blueberry, floral



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness and de-pulped and fermented
- o Beans are thoroughly washed in channels before drying on raised beds for 14-21 days
- o Moisture content reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export
- o During dry milling beans are separated by machine based on size with a specific category assigned to peaberries
- o Volume of peaberry production is always very small but they are well known for vibrancy and intense flavour and sweetness



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

Thageini Supernatural

Varietal: SL28 / SL34

Process: Supernatural

Lot: Karibu

Tasting notes: blackberry, cranberry, mango, grape, blood orange, dark plum, red berry, winey, juicy, thick, complex, silky, bright, full body



Processing Details

- o Early harvest cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then laid on raised beds in cocoons for three days to drive intensity of tropical and forest fruit flavours
- o Cherries were then unwrapped and spread on raised beds and turned regularly 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
- o Karibu means welcome



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

Thageini CM W Amber 5324

Varietal: SL28 / SL34

Process: CM Washed

Tasting notes: mandarin, orange blossom, pineapple, mandarin, white peach, grape, apple, citrus, grapefruit, juicy



Processing Details

- o Hand sorting of only ripe red cherries at 20-22°Brix
- o Whole cherries are placed inside sealed tanks filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended fermentation time for eight days at an ambient temperature to focus on citric and malic fruit flavours as well as yellow fruit sweetness
- o Cherries are removed from tank, pulped and thoroughly washed in channels
- o Beans were then laid out thin to dry on raised beds and turned regularly to help delivery clarity, florals and high quality acidity
- o Drying typically takes 14 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Thageini CM W Amber 8224

Varietal: SL28 / SL34

Process: CM Washed

Tasting notes: caramel, honey, red apple, floral, orange blossom, peach, red fruit, apricot, clean, sweet, delicate



Processing Details

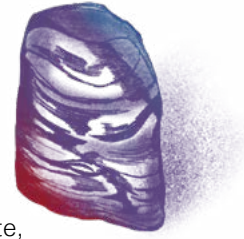
- o Hand sorting of only ripe red cherries at 20-22°Brix
- o Whole cherries are placed inside sealed tanks filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended fermentation time for eight days at an ambient temperature to focus on orange and blossom flavours as well as caramel sweetness
- o Cherries are removed from tank, pulped and thoroughly washed in channels
- o Beans were then laid out thin to dry on raised beds and turned regularly to help delivery clarity, florals and high quality acidity
- o Drying typically takes 14 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Thageini CM N Indigo 0124

Varietal: SL28 / SL34

Process: CM Natural

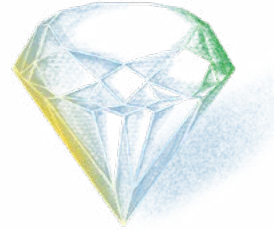
Tasting notes: dark chocolate, blueberry, raspberry, blackcurrant, date, jackfruit, raisin, bubblegum, raisin, mango, raspberry, creamy, syrupy, full body, thick



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 for seven days at a stable temperature brings deep fruit flavours
- o Cherries are removed from the tank and laid on raised beds in thick layers for the first few days to maintain berry quality and rich sweetness
- o Cherries are then spread thin to dry for 20 days and turned regularly
- o Moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

Thageini CM W Diamond 0424



Varietal: SL28 / SL34

Process: Washed

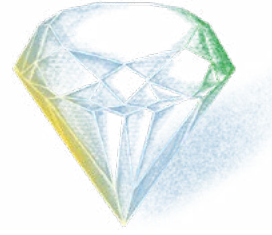
Screen: AA

Tasting notes: mandarin, cassis, orange, kiwi, matcha, pomegranate, jasmine, peach, cranberry, sweet, creamy, juicy, balanced, soft, elegant, bright

Processing Details

- o Hand sorting of only ripe red cherries at 20-22°Brix
- o Whole cherries are placed inside sealed tanks filled with CO2 pushing oxygen out to create an elegant mouthfeel
- o Controlled yeast activity, temperature and humidity of tanks
- o Moderate fermentation time for four days at an ambient temperature
- o Cherries are removed from tank, pulped and thoroughly washed then laid out to dry in thin layers on raised beds
- o Drying typically takes 15-18 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export
- o During dry milling beans are separated by machine based on size with AA grade coffees being made up of beans that are screen size 18

Thageini CM W Diamond 1424



Varietal: SL28 / SL34

Process: Washed

Screen: AB

Tasting notes: red apple, peach, apricot, grapefruit, toffee, plum, prune, raisin

Processing Details

- o Hand sorting of only ripe red cherries at 20-22°Brix
- o Whole cherries are placed inside sealed tanks filled with CO2 pushing oxygen out to create a delicate texture with floral and citrus fruit flavours
- o Controlled yeast activity, temperature and humidity of tanks
- o Moderate fermentation time for four days at an ambient temperature
- o Cherries are removed from tank, pulped and thoroughly washed then laid out to dry in thin layers on raised beds under full sun
- o Drying typically takes 14 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export
- o During dry milling beans are separated by machine based on size with AB grade coffees being made up of beans that are screen size 16