



*Othaya Farmer's Co-Operative Society - Kenya*



## Gura Wet Mill

Producer	Othaya Farmer's Co-operative Society
Washing Station	Gura Wet Mill
Altitude	1750 m
County	Nyeri
Harvest	May - July & October - January

## About Gura Wet Mill

Arabica coffee from Kenya continues to feature on coffee menus everywhere, for its vibrant acidities and clarity in cup profiles. The red volcanic soils that stretch across Nyeri County and around the base of Mount Kenya, hydrated by the many rivers that bend within the landscape, fuel the growth of coffee trees and provide all the nutrients the trees need to produce plump, flavourful cherries. It is then up to the hands of many farmers who care for small one acre plots to tend to these cherries and collect them when red and ripe.

The farmers caring for these trees are part of the Othaya Farmer's Co-operative Society, and deliver their cherries to the Gura wet mill. This wet mill features the work of 468 society members: 164 women and 304 men. It is FLO certified and the Othaya Farmer's Co-operative Society participate in environmental projects through the planting of trees along coffee bushes to enhance the agroforestry across the county. Gura wet mill has capacity to process over 240 tonnes of cherries each harvest, and we are excited to offer some of the peaberry lots that have come from such a large production. Hand picked, hand delivered, hand sorted, hand crafted.

# Gura PB

Varietal: SL 28 / SL 34

Process: Washed

Lot: 6



## 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
- o Beans are sun dried for at most 4 hours a day for 14 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

# Gura PB

Varietal: SL 28 / SL 34

Process: Washed

Lot: 8



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