



KENYA



The Rumukira's Society- Kenya

Tambaya Wet Mill

Producer	Rumukia Farmer's Co-operative Society
Washing Station	Tambaya
Altitude	1800m
County	Mukurwe-ini, Nyeri County
Harvest	April - June & October - December

About Tambaya Wet Mill

The Tambaya wet mill is nestled in the Mukurwe-ini District of Nyeri County and is managed by the Rumukia Farmer's Co-operative Society (FCS). The members of this co-operative grow coffee over a collective 202 hectares of land, and their growing altitude ranges from 1550 - 2300 metres above sea level. The 212 female and 248 male members care for 115 000 coffee trees, which are all lined with other native trees to enhance local agroforestry. Collectively, the members pick an incredible 61 tonnes of cherries each harvest, and this collection provides the unique yet cohesive flavour profiles that we find from this wonderful wet mill.

The Tambaya wet mill processes predominately using wet processing methods, and small portions of natural process coffee lots. The washed processes use the water from the Gura river that flows nearby. The Gura River, nicknamed the Usain Bolt River, is the fastest running river in the whole of Africa, beginning in the Aberdare Ranges and extending all the way into town past the Tambaya shopping centre.

Tambaya

Varietal: SL28 / SL34

Process: Natural



Processing Details

- o Picked cherries are delivered to the Tambaya mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness before being laid on raised beds
- o Beans are sun dried for at most 4 hours a day for 2-3 weeks
- o Moisture content reduced to 10-12%
- o Cherries are further sorted by hand to remove defected cherries on the drying beds
- o Coffee is then delivered to the Othaya coffee mill and stored in dried cherry pods for protection until ready for milling and export