



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: SL 28 / SL 34

Process: Natural

Lot: C14



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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: SL 28 / SL 34

Process: Natural

Lot: C15



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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: SL 28 / Ruiru

Process: Natural

Lot: C22



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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: SL 28 / Ruiru

Process: Natural

Lot: C23



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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: SL 28 / Ruiru

Process: Anaerobic Honey



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Whole cherries are placed in Grainpro bags and sealed airtight. They are stored in a cool environment for 5 days to intensify sweetness and fruitiness
- o Cherries are then pulped without water and laid to dry on raised beds as a honey coffee
- o Moisture content is reduced to 10-12%
- o Drying typically takes 14-18 days
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export

Maguta

Varietal: SL 28 / Ruiru

Process: Natural

Lot: 116



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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

Embu Natural

Varietal: SL 28 / SL 34

Process: Natural



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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



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

Maguta

Varietal: SL 28 / SL 34

Process: Supernatural

Lot: SM2



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds in thick layers and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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: SL 28 / SL 34

Process: Supernatural

Lot: SM5



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds in thick layers and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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: SL 28 / SL 34

Process: Supernatural

Lot: SM9



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds in thick layers and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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: SL 28 / SL 34

Process: Supernatural

Lot: Z



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds in thick layers and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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

Lot: PB1



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds in thick layers and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 days
- o Peaberries are collected 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: SL 28 / Ruiru

Process: Supernatural

Lot: MG1



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds in thick layers and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-30 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

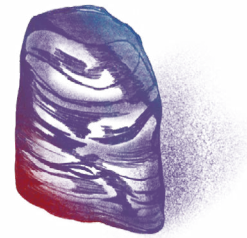


[Click here to learn more
about CM Selections Coffees](#)

Maguta CM N Indigo 152

Varietal: SL 28 / SL 34

Process: Natural



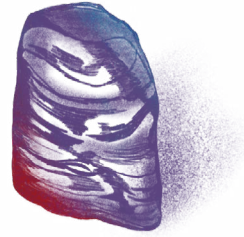
Processing Details

- 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 amplifies the thick body and intensity in the cup
- o Cherries are removed from the tank and laid under shade 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 Indigo 154

Varietal: SL 28 / SL 34

Process: Natural



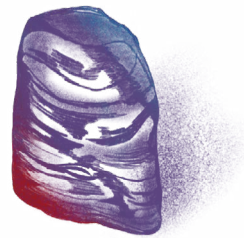
Processing Details

- 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 develops the dark and tropical fruit flavours
- o Cherries are removed from the tank and laid under shade 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 Indigo 108

Varietal: Ruiru

Process: Natural



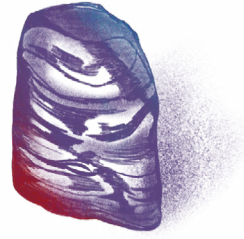
Processing Details

- o Picking of only red cherries
- o Whole 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 at cool temperatures in whole cherries develops the dark fruit and chocolate flavours
- o Cherries are removed from the tank and laid on raised beds stacked a few cherries thick to create soft winery quality and maintain high sweetness
- o Cherries are dried slowly over 30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

Maguta CM N Indigo 109

Varietal: SL 28 / SL 34

Process: Natural



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 temperature
- o Cherries are removed from the tank and laid under shade for slow drying to elevate darker fruit and chocolate notes and rich texture
- 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 142

Varietal: SL 28 / SL 34

Process: Natural



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 to bring deep red fruit flavours
- o Cherries are removed from the tank and laid in thick layers on raised beds to maintain intensity and a long tactile experience
- 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 111

Varietal: SL 28 / SL 34

Process: Natural



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 at a stable and cool temperature in whole cherries enhances the deep red fruit flavours and some darker notes
- o Cherries are removed from the tank and laid in thick layers on raised beds for 10 days to bring winey character, intensify fruit and lengthen the finish
- o Cherries are then spread thin on raised beds for the following 20 days and turned regularly until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill until export

Maguta CM N Jasper 144

Varietal: SL 28 / SL 34

Process: Natural



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 Anaerobic fermentation time in whole cherries
- o The fermentation juices produced is recycled over the cherries during the fermentation period
- o Cherries are removed from the tank and laid in thin layers on raised beds to maintain clarity in the cup
- 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 145

Varietal: SL 28 / SL 34

Process: Natural



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 Short anaerobic fermentation time at warm temperatures in whole cherries enhances the red fruit qualities
- o Cherries are removed from the tank and laid in thick layers on drying beds to slow down the drying times and bring a thick texture
- 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 147

Varietal: SL 28 / SL 34

Process: Natural



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
- o The fermentation juices produced is recycled over the cherries during the fermentation period to intensify the red fruit qualities
- o Cherries are removed from the tank and laid under shade on raised beds for slow drying to bring syrupy texture and sticky sweetness
- 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 148

Varietal: SL 28 / SL 34

Process: Natural



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 Short anaerobic fermentation time in whole cherries to develop fruit characteristics
- o Cherries are removed from the tank and laid in thick layers on raised beds to slow down the drying times and maintain a rich texture and lots of sweetness
- 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 Amber 140

Varietal: SL 28 / SL 34

Process: Natural



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 Short anaerobic fermentation time in whole cherries to produce juicy texture and malic fruit flavours
- o Cherries are removed from the tank and laid in thin layers on raised beds to deliver clarity, florals and high acidity
- 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 Amber 143

Varietal: SL 28 / SL 34

Process: Natural



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 Short anaerobic fermentation time in whole cherries to give juicy texture
- o Cherries are removed from the tank and laid under shade on raised beds to produce malic and stone fruit flavours, citrus notes and sweetness
- 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 Amber 146

Varietal: SL 28 / SL 34

Process: Natural



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 Short anaerobic fermentation time in whole cherries amplifies the juicy texture and malic, stone fruit flavours
- o Cherries are removed from the tank and laid on raised beds in thin layers to deliver clarity and quality of acidity
- 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 Amber 156

Varietal: SL 28 / SL 34

Process: Natural



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 a cool temperature
- o Cherries are removed from the tank and laid under shade on drying beds for slow drying to develop orange fruit notes with hints of red and yellow flavours
- 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