



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



**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 AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: pineapple, peach, lemonade, bergamot, orange, coconut milk, herbal, green apple, earthy, dark chocolate, thick



## Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries.
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled 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