



KENYA



Drying beds at Kamwangi wet mill - Kenya

Kamwangi Wet Mill

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| Producer | New Ngariama Farmer's Co-Operative Society |
| Washing Station | Kamwangi Coffee Factory |
| Altitude | 1600 - 1800 m |
| County | Kirinyaga |
| Harvest | November - December & May - June |

About Kamwangi Wet Mill

The Kamwangi coffee factory is the second of three factories run by New Ngariama Co-operative Society in the Kirinyaga County, nestled off the slopes of Mount Kenya. Established back in 1983, this factory receives cherries from the society's 1500 members, who grow their coffee in the typically vibrant and mineral rich soils that make Mount Kenya so perfect for growing the classic Kenya flavours the world loves to drink. Combine this with mild temperatures and stable rainfall, and it's no wonder we keep exploring the work of Kenyan farmers and producers.

The society encourages its farmer members to plant trees on their land, with the intention of keeping the land used for agriculture nice and green and vibrant. Each farmer averages a land size of about half an acre, with around 300 trees each, allowing for a reasonable work load each. Technical advice and support is provided to members for healthy growth of their trees as well as regular checks on farms to ensure agricultural compliance. Coffee trees can be cross planted with macadamia bushes and coloured grevillea to provide shade coverage for the coffee cherries, and planted alongside banana and maize to keep the soil fresh and healthy. The wet mill has a hole dug for waste water to seep back in to the land, away from the fresh water reserves. This coffee factory has, in previous seasons, had several recognised certifications, including Rainforest Alliance.

Kamwangi AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: cherry, lychee, mango, pineapple, apple, raisin, white grape, peach



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 for 24-36 hours under shade
- o Beans are thoroughly washed in channels and regraded based on density before drying on raised African drying beds
- o Beans are sun dried for 12-20 days weather dependant
- o Beans are wrapped in plastic overnight and during the hottest hours of midday to protect them from heat, moisture and rains
- 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 AA grade coffees being made up of beans that are screen size 18