



KENYA



Coffee cherries at Kiajibi - Kenya

Kiajibi Wet Mill

Producer	Rioki Estate Company
Washing Station	Kiajibi Washing Station
Altitude	1500 - 1800 m
County	Kiambu
Harvest	March-April & September-October

About Kiajibi Wet Mill

The Kiajibi wet mill is run the team at Rioki Estate Company Limited, which was established back in 1970, and has been representing local farmers and growers ever since. The land used for coffee production spans over 128 hectares using cherries grown at the perfect altitude between 1500 - 1800 metres above sea level. The soils are a deep red volcanic full of vibrant nutrients and life.

Kiambu County curves above the nations' capital, Nairobi, and borders the south of coffee producing Nyeri County. With agriculture being such a large driver for the country economy, the land in Kiambu County is utilised to provide crops and work for many residents. The abundance of rich soils is watered by the many rivers that flow through the country, with Kiambu being no exception. The sheer numbers of fresh rivers and lakes through the land really helps the coffee trees to grow in vibrancy, resulting in such beautiful flavour profiles, representing the life and people of Kiambu County,

Kiajjibi AB

Varietal: SL28 / SL34

Process: Washed



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 for 14-21 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 AB grade coffees being made up of beans that are screen size 16

Kiajjibi PB

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- 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