



KENYA



Wachuri Wet Mill - Kenya

Wachuri Wet Mill

Producer	Wachuri Farmer's Co-Operative Society
Washing Station	Wachuri Factory
Altitude	1400 - 1600 m
County	Nyeri
Harvest	November - December & May - August

About Wachuri Wet Mill

The Wachuri Farmer's Co-operative Society is a single wet mill society, representing the name sake Wachuri wet mill. This society cares for over 750 members, including men, women and youth, who each care for a selection of coffee trees that contribute towards the collation that comprises the lots we feature to our roasters, including this harvests' AA grade washed lot.

The society was registered in January of 2000 as a marketing co-operative society to represnt farmers and growers in the Tetu sub-county of Nyeri County. Situated between the world famous Mount Kenya and the Aberdare Ranges, this geography really allows for the farmers to grow the vibrant and healthy cherries we know and love from Kenya. The rainfall is steady, temperatures stable, and the soils are red volcanic, full of minerals and nutrients for healthy growth of both coffee trees and local flora.

On average, each farmer member of the Wachuri society cares for around 200 trees, being a mix of the most common Kenyan varietals such as SL28, SL34, Batian and Ruiru 11. It doesn't matter how many wet mills and society's we come across, Project Origin always loves the flavours of Kenya, and these farmers and workers at the wet mill are no exception for us.

Wachuri AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: orange, apricot, caramel, red cherry, mango, peach, sweet, bright, creamy



Processing Details

- o Picked ripe 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 is reduced to 10-12%
- 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 AA grade coffees being made up of beans that are screen size 18