



*Natural forest with coffee trees - Kenya*



## Kamunyaka Wet Mill

Society	Iria-ini Farmers Cooperative Society
Washing Station	Kamunyaka Coffee Factory
Altitude	1796 m
County	Nyeri
Harvest	October - January & April - June

## About Kamunyaka Wet Mill

The Kamunyaka Wet Mill is nestled over the rich volcanic soils of Nyeri County. Fed by the dormant volcano of Mount Kenya, the earth is red and healthy, providing a stable and reliable ground for the coffee trees to flourish. Managed by coffee factory manager Moses Kiai, and supported by chairman David Mwangi, the Kamunyaka Wet Mill supports farmers using both organic and inorganic farming processes to grow and harvest the cherries that combine to result in balanced and delicious cup profiles, symbolic of the Kenyan tendencies.

Farmers who share their harvested cherries with this mill are represented by the Iria-ini Farmers Cooperative Society, which was registered as a Kenyan Society in October of 1996, and has been supporting farmers across Nyeri County ever since. There are 1209 farmers connected with this co-op, of which 508 are women.



*Downloadable  
gallery*

## Kamunyaka AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: citrus, green apple, bright



### Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then further separated by ripeness
- o Beans are pulped and washed in washing channels to remove mucilage
- o Coffee is laid to dry on raised beds for 15-20 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

## Kamunyaka AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: lemonade, citrus, clean



### Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then further separated by ripeness
- o Beans are pulped and washed in washing channels to remove mucilage
- o Coffee is laid to dry on raised beds for 15-20 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

# Kamunyaka

Varietal: SL28 / SL34

Process: Natural

Tasting notes: milk chocolate, citrus, jaffa, rich



## 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
- o Cherries are laid to drying on raised beds for 20-30 days
- o Moisture content reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export