



Coffee cherries - Maguta Estate - Kenya



Maguta Estate

Producer	David Ngibuini
Washing Station	Maguta Estate Mill
Altitude	1650 - 1800 m
County	Nyeri & Embu
Harvest	November - February

About Maguta Estate

The Maguta Coffee Estate, run by our friend David Ngibuini, works across Nyeri and Embu counties in Central Kenya, and produces some of the most classically extraordinary Kenyan coffee you can access, using both traditional and non-traditional processing methods. The Murware Farmers who deliver their cherries to this Estate possess a team spirit and assist each other to maintain their farming standards. This group is a fast-growing cluster of farmers in the Muruguru area with a collective 18000 trees growing coffee cherries on red volcanic soils.

The Maguta Estate contains enough materials to process coffee to a high-quality that allows the producers and farmers to be paid a better income. It has 10 fermentation tanks, 3 shaded parabolic drying tables each with a 1-tonne capacity, an all concrete fermentation room, Brix meter, pH meter, and more to help improve the processing quality. Project Origin and Maguta Estate continues to collaborate on our signature carbonic maceration processing techniques, producing a sustainable offering of high-quality coffees each harvest. In most recent harvests, Project Origin and David have been working towards nitrogen flushed processing techniques that can really influence the tactile and mouthfeel of the cup, as well as provide clarity and intensify flavours. These techniques are helping us take the Kenyan profiles we know and love, and refining them, ultimately raising the perceived quality of these cups, increasing their value, and strengthening the work of David's community.

Recently, the Kenyan coffee sector has slowly declined in production due to farmers moving away from coffee production to alternative cash crops, a decision driven by the poor payments to the farmers for their work. By working with Maguta Estate, we hope to help them reach their goals of empowering the communities and improving their livelihoods by building the resources they need to increase their coffee quality, and therefore, increase the prices of the cherries they work to produce.



Downloadable
gallery link



David & Yanina at Maguta Estate



David & Project Origin

Our partnership with David Ngibuini began in 2018. Following the release of *The Coffee Man* book, which follows Sasa Sestic's journey to winning the World Barista Championship in 2015, David reached out to discuss processing techniques and styles. At the time, David's coffees were hovering the specialty mark, and he was looking for ways to improve his quality and dive deeper into processing steps.

It was David's aptitude, passion, determination, and extension of community that captured Sasa's attention more than the coffee's themselves. As time passed, Sasa and David spent time together at Maguta Estate adjusting processing techniques, investing in infrastructure, and training the team at the station. It became clear very quickly that this partnership was finding its way towards incredible results. After a couple of harvests, David's coffees were being recognised internationally as some of Kenya's finest lots. In 2024, David's coffee placed first in the Best of Kenya competition, and featured multiple lots in the top 10. In 2021, Kenya barista champion Martin Shabaya placed 5th at WBC using David's coffee.

From 2019 David and Project Origin introduced signature processing to the Maguta Estate repertoire, starting with carbonic maceration. Each harvest, we celebrate our collaborative processing ideas through our signature label, and we continue to push the boundaries of processing capabilities - forever discovering the possibilities of Kenyan flavours, together.

Project Origin has been unbelievably proud to support David through this processing journey, and it is such a great pleasure to be partners in curating and sharing the flavours of Kenya with roasters around the world. Together, we are elevating Kenya coffee, and bringing David's community with us every step of the way.

Berries

Citrus

Clean

Juicy

Maguta Supernatural

Varietal: SL28 / SL34

Process: Supernatural

Lot: Waridi

Meaning: Waridi means 'rose'



Processing Details

- o Early harvest cherries are delivered to Maguta Estate where the farmer hand sorts based on colour
- o Ripe cherries are processed in airtight environment for an extended period at a cool temperature to slow down fermentation creating a fruity supernatural coffee experience
- o Cherries are burrito wrapped in thick stacks on raised beds for three days to enhance classic Supernatural qualities
- o Cherries are then unwrapped and spread thin to dry for remaining period
- o Drying typically takes 25-30 days until moisture content is reduced to 10-12%
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export
- o Project Origin cups lots to curate this Fendika coffee for our Signature Supernatural profile in collaboration with David

Berries

Mandarin

Creamy

Orange

Maguta Supernatural

Varietal: SL28 / SL34

Process: Supernatural

Lot: Waridi Special

Meaning: Waridi means 'rose'



Processing Details

- o Early harvest cherries are delivered to Maguta Estate where the farmer hand sorts based on colour
- o Ripe cherries are processed in airtight environment for an extended period at a cool temperature to slow down fermentation creating a fruity supernatural coffee experience
- o Cherries are burrito wrapped in thick stacks on raised beds for three days to enhance classic Supernatural qualities
- o Cherries are then unwrapped and spread thin to dry for remaining period
- o Drying typically takes 25-30 days until moisture content is reduced to 10-12%
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export
- o Project Origin cups lots to curate this Fendika coffee for our Signature Supernatural profile in collaboration with David



[Click here to learn more about Supernatural Coffees](#)

Berries

Peach

Silky

Orange

Maguta Supernatural

Varietal: SL28 / SL34

Process: Supernatural

Lot: Baraka



Processing Details

- o Early harvest cherries are delivered to Maguta Estate where the farmer hand sorts based on colour
- o Ripe cherries are processed in airtight environment for an extended period at a cool temperature to slow down fermentation creating a fruity supernatural coffee experience
- o Cherries are burrito wrapped in thick stacks on raised beds for three days to enhance classic Supernatural qualities
- o Cherries are then unwrapped and spread thin to dry for remaining period
- o Drying typically takes 25-30 days until moisture content is reduced to 10-12%
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export
- o Project Origin cups lots to curate this Fendika coffee for our Signature Supernatural profile in collaboration with David

Red apple

Blueberry

Clean

Maguta Supernatural

Varietal: Peaberry

Process: Supernatural

Lot: Fendika



Processing Details

- o Early harvest cherries are delivered to Maguta Estate where the farmer hand sorts based on colour
- o Ripe cherries are processed in airtight environment for an extended period at a cool temperature to slow down fermentation creating a fruity supernatural coffee experience
- o Cherries are burrito wrapped in thick stacks on raised beds for three days to enhance classic Supernatural qualities
- o Cherries are then unwrapped and spread thin to dry for remaining period
- o Drying typically takes 25-30 days until moisture content is reduced to 10-12%
- o Coffee is delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export, where the peaberries are separated to curate this lot
- o Project Origin cups lots to curate this Fendika coffee for our Signature Supernatural profile in collaboration with David



Citrus

Mandarin

Milk chocolate

Grapefruit

Bright

Maguta CMN Amber

Varietal: SL28 / SL34

Process: CM Natural

Lot: H3



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this H3 coffee for our Signature Amber profile in collaboration with David

Citrus

Floral

Orange

Peach

Clean

Maguta CMW Amber

Varietal: SL28 / SL34

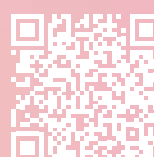
Process: CM Washed

Lot: L13



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from tank, pulped and washed before being laid for slow drying
- o Coffee is dried slowly over 20-30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in parchment until export
- o Project Origin cups lots to curate this L13 coffee for our Signature Amber profile in collaboration with David



Strawberry

Fresh raspberry

Pineapple

Green apple

Creamy

Maguta CMN Jasper

Varietal: SL28 / SL34

Process: CM Natural

Lot: H8



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this H8 coffee for our Signature Jasper profile in collaboration with David

Berries

Watermelon

Peach

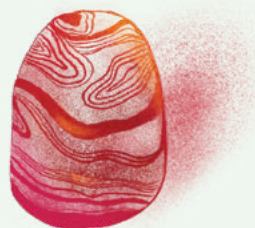
Silky

Maguta CMN Jasper

Varietal: SL28 / SL34

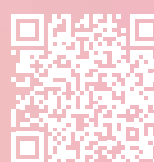
Process: CM Natural

Lot: L14



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this L14 coffee for our Signature Jasper profile in collaboration with David



Strawberry

Custard

Velvety

Jelly like

Maguta Nitrogen Jasper

Varietal: SL28 / SL34

Process: Nitrogen natural

Lot: L2



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this L2 coffee for our Signature Jasper profile in collaboration with David

Berries

Magnolia

White rose

Elegant

Refined

Maguta Nitrogen Jasper

Varietal: SL28 / SL34

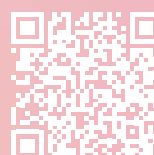
Process: Nitrogen natural

Lot: Competition L9



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this L9 coffee for our Signature Jasper profile in collaboration with David



Dark berry

Lemonade

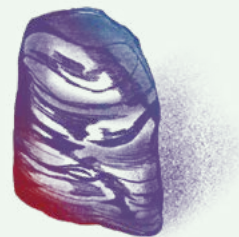
Green apple

Maguta CMN Indigo

Varietal: SL28 / SL34

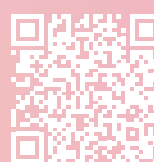
Process: CM Natural

Lot: H6



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this H6 coffee for our Signature Indigo profile in collaboration with David



Mulberry

Blueberry

Silky

Clean

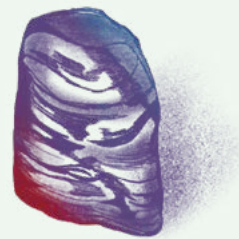
Elegant

Maguta Nitrogen Indigo

Varietal: SL28 / SL34

Process: Nitrogen natural

Lot: L1



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this L1 coffee for our Signature Indigo profile in collaboration with David

Jasmine

Mandarin

Crystal clean

Velvety

Refined

Maguta Nitrogen Diamond

Varietal: SL28 / SL34

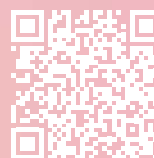
Process: Nitrogen natural

Lot: Competition L10



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this L10 coffee for our Signature Diamond profile in collaboration with David



Mandarin

Floral

Silky

Refined

Maguta CMW Diamond

Varietal: SL28 / SL34

Process: CM Washed

Lot: L7



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from tank, pulped and washed before being laid for slow drying
- o Coffee is dried slowly over 20-30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in parchment until export
- o Project Origin cups lots to curate this L7 coffee for our Signature Diamond profile in collaboration with David

Cirtus

Orange

Floral

Clean

Elegant

Maguta CMW Diamond

Varietal: SL28 / SL34

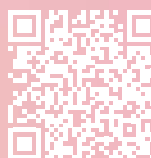
Process: CM Washed

Lot: L12



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from tank, pulped and washed before being laid for slow drying
- o Coffee is dried slowly over 20-30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in parchment until export
- o Project Origin cups lots to curate this L12 coffee for our Signature Diamond profile in collaboration with David



Pink champagne

Jasmine

Silky

Citrus

Maguta CMW Diamond

Varietal: SL28 / SL34

Process: CM Washed

Lot: CM1



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from tank, pulped and washed before being laid for slow drying
- o Coffee is dried slowly over 20-30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in parchment until export
- o Project Origin cups lots to curate this CM1 coffee for our Signature Diamond profile in collaboration with David

Pink champagne

Jasmine

Complex

Mandarin

Maguta CMW Diamond

Varietal: SL28 / SL34

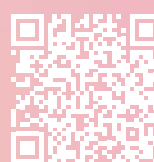
Process: CM Washed

Lot: HP4



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from tank, pulped and washed before being laid for slow drying
- o Coffee is dried slowly over 20-30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in parchment until export
- o Project Origin cups lots to curate this HP4 coffee for our Signature Diamond profile in collaboration with David



Citrus

Floral

Clean

Elegant

Refined

Maguta CMW Diamond

Varietal: SL28 / SL34

Process: CM Washed

Lot: Competition lot Malaysia



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from tank, pulped and washed before being laid for slow drying
- o Coffee is dried slowly over 20-30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in parchment until export
- o Project Origin cups lots to curate this Competition lot Malaysia coffee for our Signature Diamond profile in collaboration with David

Magnolia

Orange

Refined

Jelly like

Maguta CMW Diamond

Varietal: SL28 / SL34

Process: CM Washed

Lot: P&G



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from tank, pulped and washed before being laid for slow drying
- o Coffee is dried slowly over 20-30 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in parchment until export
- o Project Origin cups lots to curate this P&G coffee for our Signature Diamond profile in collaboration with David



Berries

Purple floral

Apricot

Clean

Complex

Maguta Nitrogen Opal

Varietal: SL28 / SL34

Process: Nitrogen natural

Lot: L5



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this L5 coffee for our Signature Opal profile in collaboration with David

Mulberry

Blueberry

Raspberry

Velvety

Soft

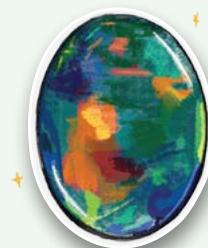
Clean

Maguta Nitrogen Opal

Varietal: SL28 / SL34

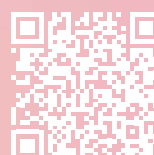
Process: Nitrogen natural

Lot: L5B



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this L5B coffee for our Signature Opal profile in collaboration with David



Watermelon

Blueberry

Peach

Floral

Complex

Maguta Nitrogen Opal

Varietal: SL28 / SL34

Process: Nitrogen natural

Lot: Lot Gus



Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-35 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill in dried cherry pods until export
- o Project Origin cups lots to curate this Lot Gus coffee for our Signature Opal profile in collaboration with David

