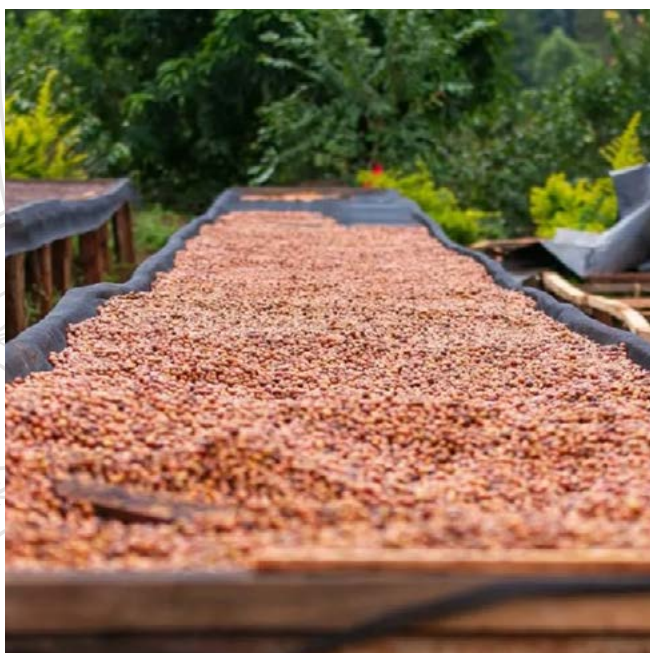




Coffee beans on raised drying beds - Wahiga CE

Wahiga Coffee Estate

Washing Station	Wahiga Coffee Estate
Altitude	1690 m
County	Mathira Sub-county, Nyeri County
Harvest	November - January & May - June

About Wahiga Coffee Estate

Founded by the late Mr. Mathangani and his wife Mrs Grace Mathangani, the Wahiga Coffee Estate is a specialty coffee producing estate in the Mathira sub-county of Nyeri, Kenya. The classic and vibrant rich red soils grow coffee varieties such as batian, ruiru 11, SL 28 and SL grafted varieties. The land and property is managed by Mrs Grace Mathangani with her two sons. On this privately owned family micro estate, the cherries are grown, harvested and processed all under the watchful care of family eyes.



*Downloadable
gallery*

Wahiga AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: floral, clean, mandarin



Processing Details

- o Picked cherries are delivered to the wet mill
- o Coffee is wet-pulped to remove the cherry skin and flesh with the wastewater being discarded into soaking pits to be recirculated for conservation
- o Fermented beans are cleaned, soaked, and spread across raised drying beds
- o Drying time takes 7-15 days depending on climate and ambient temperature
- o Moisture content is reduced to 10-12%
- o Coffee is then delivered to a dry mill and stored in parchment for protection until ready for dry milling and export