



KENYA



Natural cherries on raised drying beds - Kenya

Gititu Wet Mill

Society	Aguthi Farmers Cooperative Society
Washing Station	Gititu Coffee Factory
Altitude	1770 m
County	Nyeri
Harvest	June - December

About Gititu Wet Mill

The Gititu Wet Mill has not been operating for very long, especially when compared to neighboring mills. Beginning its operation from 2022, however, has not held this factory back from stamping itself in place as a mill celebrating phenomenal specialty coffee. In its few years of operation, production has increased, and the team have been granted awards for great quality coffees. Now, the work is not entirely down to processing - the land in Kenya truly does favour growth of healthy, sturdy, dense cherries from thriving coffee trees. The soils are vibrantly red in colour due to the high phosphorous content thanks to the nearby dormant volcano of Mount Kenya. Combine these rich and healthy soils with great natural drainage, stable average temperature and reliable rainfall, and the Nyeri County in Kenya results in a holistically wonderful climate to cultivate coffee trees.

Pairing nicely with the healthy terroir is the attentive work of the team at the Gititu Wet Mill, processing traditionally washed and natural lots where the clarity is clear, the flavours are vibrant, and the balance is round. No wonder we have found some great options this harvest from this coffee factory.

Some of the farmers who supply cherries here are represented by the Aguthi Farmers Cooperative Society. The number of farmers working together here total 324, of which 111 are women. Between them, they harvest from over 58,000 trees across over 107 acres.



Downloadable
gallery

Gititu AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, bright, sweet, jammy, apricot, brown sugar, caramel



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 screening, dry milling and export

Gititu AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: rich, balanced, bright, apricot, plum, jammy, ruby grapefruit, green tea



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 screening, dry milling and export

Gititu

Varietal: SL28 / SL34

Process: Natural

Tasting notes: cherry, strawberry, syrupy, sweet, blackcurrant, rooibos tea



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