



KENYA



Coffee cherries on tree - Kenya

Kagumo Wet Mill

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

About Kagumo Wet Mill

Kagumo Factory has been processing coffees grown and harvested from the healthy deep red volcanic soils, vibrant in colour and rich in phosphorous, for a long time. But the infrastructure has been around much longer. Originally opened as a sisal factory in the mid 1950's, this factory used to process sisal fibers from an agave plant. Today, it is represented by many cooperative societies including the Aguthi Farmers Cooperative Society, and processes both traditionally natural and washed style coffees.

The Aguthi Farmers Cooperative Society at the Kagumo Factory represent 501 farmer members, of which 175 are women. Across a wonderful 186 acres, this factory processes coffee harvested from over 100,000 trees, varying from SL varieties, to ruiru II and heirloom. Because of the rich red soils with good natural drainage, an average temperature floating between 15-27°C and 1090mm of rainfall each year, these trees grow hardy, yet sweet and mature cherries that shine with the classic flavours of Kenyan coffee.

The Kagumo Factory has received awards for best grading and highest harvest production in the late 90's, and continue to produce beautiful profiles today.



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Kagumo AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: mandarin, caramel, black tea, red apple, red currant, raisin, juicy



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

Kagumo AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: citrus, floral, red grape, caramel, green apple, blood orange, raisin



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

Kagumo

Varietal: SL28 / SL34

Process: Natural

Tasting notes: round, creamy, raspberry, caramel, cranberry, milk chocolate, blueberry, jammy, cola, toffee



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 screening, dry milling and export