



KENYA



Coffee beans on raised drying beds - Kieni CF - Kenya

Kieni CF

Society	Mugaga Cooperative Society
Washing Station	Kieni Coffee Factory
Altitude	1800 m
County	Nyeri
Harvest	November - December & May - June

About Kieni

The Kieni Coffee Factory is situated nicely in Nyeri County, flanked by the eastern slopes of the Aberdare Mountain Range and the well known Mount Kenya. It is a short 2 hour drive north of country's capital, Nairobi, and, much alike all coffee grown across Kenya, it boasts wonderfully vibrant rich red soils that is just perfect for coffee production. With a country so stable and consistent in soil quality, it's no wonder the classic Kenyan profiles we know and adore and so prevelant.

This washing station sits at 1800metres above sea level, and collects a range of cherries harvested from neighbouring coffee farmers who each manage a small number of trees, resulting in what is a wonderful representation of the region.



Downloadable
gallery

Kieni AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, mandarin, toffee, peach, bright, green apple, apple juice, brown sugar, silky, clean, dried apple, black tea, herbacious, sweet



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 Pulping is done using a disc pulper, which uses three sets of discs to remove skin and fruit from the inner parchment layer
- o After pulping is complete beans are fermented overnight to break down sugars
- 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

Kieni AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: toffee, green apple, orange, lime, black tea, hazelnut, silky, caramel, toffee



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 Pulping is done using a disc pulper, which uses three sets of discs to remove skin and fruit from the inner parchment layer
- o After pulping is complete beans are fermented overnight to break down sugars
- 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%
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