



KENYA



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.

Flavour Notes

Strawberry

Citrus

Raspberry

Blueberry

Red apple

Bright

Juicy

Maguta Supernatural

Varietal: SL28 / SL34

Process: Supernatural

Lot: Fendika



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Ripe cherries are processed in airtight environment for a long period at a cool temperature to slow down fermentation creating a fruity supernatural coffee experience
- o Cherries are laid in thick stacks on raised beds to enhance classic Supernatural qualities
- 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

Flavour Notes

Black currant

Cherry

Dark grape

Black tea

Stone fruit

Caramel

Bright

Juicy

Maguta Supernatural

Varietal: SL28 / SL34

Process: Supernatural

Lot: Waridi

Meaning: Waridi means 'rose'



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Ripe cherries are processed in airtight environment for a long period at a cool temperature to slow down fermentation creating a fruity supernatural coffee experience
- o Cherries are laid in thick stacks on raised beds to enhance classic Supernatural qualities
- 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 Waridi coffee for our Signature Supernatural profile in collaboration with David

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



Apricot

Caramel

Orange juice

White sugar

Lemonade

Floral

Effervescent

Sparkly

Maguta CMW Diamond

Varietal: SL28 / SL34

Process: CM Washed

Lot: 241



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Moderate anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from tank, pulped and fully washed before being laid for drying
- o Coffee is dried over 15-20 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 241 coffee for our Signature Diamond profile in collaboration with David

Marmalade

White nectarine

Peach

Milk chocolate

Juicy

Floral

Sweet

Vibrant

Rich

Maguta CMW Diamond

Varietal: SL28 / SL34

Process: CM Washed

Lot: 268



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from tank, pulped and fully washed before being laid for drying
- o Coffee is dried over 15-20 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 268 coffee for our Signature Diamond profile in collaboration with David



Apricot

Tropical

Orange juice

Milk chocolate

Caramel

Mulberry

Blackberry

Black tea

Mango

Sweet

Round

Rich

Maguta CMW Diamond

Varietal: Ruiru

Process: CM Washed

Lot: 400



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 80+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from tank, pulped and fully washed before being laid for drying
- o Coffee is dried over 15-20 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 400 coffee for our Signature Diamond profile in collaboration with David



Strawberry

Apricot

Dark chocolate

Raspberry

Caramel

Black tea

Pink floral

Maguta CMN Amber

Varietal: SL28 / SL34

Process: CM Natural

Lot: 301



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 80+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Moderate anaerobic fermentation time in whole cherries at controlled 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 301 coffee for our Signature Amber profile in collaboration with David

Dark berry

Floral

Orange

Peach

Clean

Black tea

Juicy

Balanced

Sweet

Maguta CMW Amber

Varietal: SL28 / SL34

Process: CM Washed

Lot: 350



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 80+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from tank, pulped and fully washed before being laid for drying
- o Coffee is dried over 15-20 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 350 coffee for our Signature Amber profile in collaboration with David



Cherry

Raspberry

Dark grape

Milk chocolate

Sweet

Jammy

Maguta CMN Jasper

Varietal: SL28 / SL34

Process: CM Natural

Lot: Comp Lot 300



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 80+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 Comp Lot 300 coffee for our Signature Jasper profile in collaboration with David

Raspberry

Strawberry

Apricot

Floral

Tropical

Winey

Rich

Sweet

Maguta CMN Jasper

Varietal: SL28 / SL34

Process: CM Natural

Lot: Comp Lot 252



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 80+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 Comp Lot 252 coffee for our Signature Jasper profile in collaboration with David



Red fruit

Cirtus

Caramel

Chocolate

Juicy

Silky

Sweet

Maguta CMN Jasper

Varietal: SL28 / SL34

Process: CM Natural

Lot: Comp Lot 373



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-350 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 Comp Lot 373 coffee for our Signature Jasper profile in collaboration with David

Raspberry

Strawberry

Mandarin

Chocolate

Peach

Cranberry

Mango

Juicy

Rich

Sweet

Maguta CMN Indigo

Varietal: SL28 / SL34

Process: CM Natural

Lot: 275



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 275 coffee for our Signature Indigo profile in collaboration with David



Grapefruit

Raspberry

Apricot

Rose

Cherry

Stonefruit

Brown sugar

Juicy

Jammy

Maguta Nitrogen Opal

Varietal: SL28 / SL34

Process: Nitrogen washed

Lot: Comp Lot 482



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 80+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with N2
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from tank, pulped and fully washed before being laid for drying
- o Coffee is dried over 15-20 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 Comp Lot 482 coffee for our Signature Opal profile in collaboration with David



Pineapple

Apricot

Caramel

Stewed stone fruit

Strawberry

Rich

Jammy

Maguta Nitrogen Amber

Varietal: SL28 / SL34

Process: Nitrogen Natural

Lot: Comp Lot 506



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with N2
- o Controlled yeast activity, temperature and humidity of tanks
- o Moderate anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 Comp Lot 506 coffee for our Signature Amber profile in collaboration with David

Dark grape

Peach

Strawberry

Cherry

Over-ripe fruits

Dark chocolate

Caramel

Sweet

Maguta Nitrogen Indigo

Varietal: SL28 / SL34

Process: Nitrogen Natural

Lot: Comp Lot 468



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with N2
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 Comp Lot 468 coffee for our Signature Indigo profile in collaboration with David



Raspberry

Apricot

Lemongrass

Sweet

Juicy

Clean

Maguta Nitrogen Indigo

Varietal: SL28 / SL34

Process: Nitrogen Natural

Lot: 432



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with N2
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 432 coffee for our Signature Amber profile in collaboration with David

Mulberry

Clean

Plum

Peach

Mulberry

Black currant

Chocolate

Mango

Juicy

Sweet

Maguta Nitrogen Indigo

Varietal: SL28 / SL34

Process: Nitrogen Natural

Lot: 336



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with N2
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 336 coffee for our Signature Indigo profile in collaboration with David



Cherry

Raspberry

Dark grape

Milk chocolate

Sweet

Jammy

Maguta CMN Jasper

Varietal: SL28 / SL34

Process: CM Natural

Lot: Community Well 1



Processing Details

- o Cherries are delivered to Maguta Estate where the farmer hand sorts based on colour for 90+ ripeness rate for this lot
- o Cherries are placed inside sealed tanks and flushed with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Long anaerobic fermentation time in whole cherries at controlled temperatures
- o Cherries are removed from the tank and laid in thick stacks for slow drying
- o Cherries are dried slowly over 25-30 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 Community Well 1 coffee for our Signature Jasper profile in collaboration with David

To celebrate 10 years of Project Origin, we've selected five coffees from five origins, with all profits funding the construction of one water well per coffee.

These Community Well Lots are designed to directly connect coffee roasters with real impact - bringing clean water to communities and families who need it most. Our focus extends beyond coffee stations, ensuring support reaches wider communities. By choosing this lot, you are part of something tangible. A well will be built, lives will be changed, and impact will be felt far beyond the cup.

Together, we can change the world we see.

To follow the progress of Kenya Community Well Lot 1, visit our website or scan the QR code below.

5 Origins.
5 Coffees.
5 Water Wells.

