



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.

Raspberry

Apricot

Cranberry

Peach

Brown sugar

Milk chocolate

Toffee

Orange

Black currant

Juicy

Coating

Maguta Nitrogen Jasper

Varietal: SL28 / SL34

Process: Nitrogen natural

Lot: 100



Processing Details

- o Picking of only red cherries during a mid harvest season
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool 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 Lot 100 coffee for our Signature Jasper profile in collaboration with David

Strawberry

Raspberry

Apricot

Black plum

Dark cherry

Brown sugar

Chocolate

Jammy

Sweet

Consistent

Maguta Nitrogen Jasper

Varietal: SL28 / SL34

Process: Nitrogen natural

Lot: 101



Processing Details

- o Picking of only red cherries during a mid harvest season
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool 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 Lot 101 coffee for our Signature Jasper profile in collaboration with David

Yellow peach

Apricot

Brown sugar

Orange

Chamomile

Green apple

Raisin

Sweet

Creamy

Bright

Maguta Nitrogen Amber

Varietal: SL28 / SL34

Process: Nitrogen Natural

Lot: 102



Processing Details

- o Picking of only red cherries during a mid harvest season
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended anaerobic fermentation time in whole cherries at cool 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 Lot 102 coffee for our Signature Amber profile in collaboration with David

Mulberry

Balanced

Grape

Brown sugar

Black cherry

Blackberry

Dark chocolate

Cola

Fig

Blueberry

Sweet

Maguta Nitrogen Indigo

Varietal: SL28 / SL34

Process: Nitrogen Natural

Lot: 113



Processing Details

- o Picking of only red cherries during a mid harvest season
- o Cherries are placed inside sealed tanks flushed with Nitrogen
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time in whole cherries at cool 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 Lot 113 coffee for our Signature Indigo profile in collaboration with David

