



KENYA



Coffee blossoms on tree - Kenya

Miiri Wet Mill

Society	Iria-ini Farmers Cooperative Society
Washing Station	Miiri Coffee Factory
Altitude	1800 m
County	Nyeri
Harvest	April - July & October - December

About Miiri Wet Mill

Forever under the watchful eye of Mount Kenya, the Miiri Wet Mill is nestled about 3km from the nearby town of Karatina, in the Iriaini Location, Mathira East Sub-County, Nyeri County. Coffee was introduced to the rich red soils of this land before Kenya became an independent country. They have been growing strong and plentiful since, and today, we know the flavours of Nyeri County to be vibrantly acidic in the most beautiful way: balanced, and fruity.

The area surrounding the Miiri Coffee Factory develops slowly maturing cherries, dense in weight and high in sugar, resulting in hard beans that can withstand milling with fewer broken beans. These slowly maturing cherries are thanks to the natural terroir, the average rainfall of 1500mm per year, and stable temperatures hovering 15-28°C across the full twelve-month cycle. The Iria-ini Farmers Cooperative Society represents 150 women farmers and 300 men farmers who harvest up to 100,000kg of cherries each year for the Miiri wet mill.



Downloadable
gallery

Miiri AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: green apple, lime, brown sugar, blackcurrant, milk chocolate sweet, juicy, bright



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

Miiri AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: caramel, red apple, orange, citrus peel, black tea, toasted mixed nuts, citrus, juicy, silky, balanced



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

Miiri

Varietal: SL28 / SL34

Process: Natural

Tasting notes: chocolate, redcurrant, bright, cherry, cola, silky, toasted almond, caramel, toffee, balanced



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