Coffee beans on raised drying beds - Kieni CF - Kenya

KENYA

Gichathaini Wet Mill

Society	Gikanda Farmers Cooperative Society
Washing Station	Gichathaini Wet Mill
Altitude	1600 - 1700 m
County	Nyeri
Harvest	November - December

About Gichathaini

Gichathaini Factory is a respected coffee washing station located in Nyeri County, Kenya, near the town of Karatina. Positioned between the slopes of the Aberdare Mountain Range and Mount Kenya, the region is well known for its fertile red volcanic soils, high elevations and ideal conditions for producing the vibrant and structured cup profiles Kenya has become famous for.

Operating under the Gikanda Farmers Cooperative Society, Gichathaini works with around 900 smallholder farmers who each manage small plots of coffee at altitudes between 1600 and 1700 metres above sea level. The station primarily processes SL28 and SL34 varieties, alongside smaller amounts of Batian and Ruiru 11, screening them to offer a variety of sizes and qualities including AA and AB lots that Project Origin has sourced this harvest. Cherries are selectively handpicked before undergoing a meticulous fully washed process, including fermentation, density grading, soaking and slow drying on raised African beds. Water for processing is sourced from the nearby Ragati River, with the station placing importance on recycling and conservation practices throughout production, resulting in a clean and expressive representation of the region.

Downloadable gallery link

Project Origin 10 Anniversary

Gichathaini AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, mandarin, toasted almond, bright, juicy, sweet, caramel

Processing Details

- Picked cherries by small holder farmers and are delivered to the wet mill
- Cherries are hand sorted upon arrival and separated by ripeness
- Coffee is pulped and fermented for 16-24 hours in shaded conditions
- Once fermentation is complete, coffee is washed through grading channels where they are separated by density
- Water is sourced from the nearby Ragati River with recycling and conservation practices given high attention
- Beans are soaked for 16-18 hours before being laid to dry
- Drying is done on raised beds for 21 days until moisture content is reduced to 10-12%
- Coffee is then delivered to a dry mill, screened for the AA grading, and stored in parchment for protection until ready for dry milling and export

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Gichathaini AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, orange, lime, green tea, almond, herbacious, sweet

Processing Details

- Picked cherries by small holder farmers and are delivered to the wet mill
- Cherries are hand sorted upon arrival and separated by ripeness
- Coffee is pulped and fermented for 16-24 hours in shaded conditions
- Once fermentation is complete, coffee is washed through grading channels where they are separated by density
- Water is sourced from the nearby Ragati River with recycling and conservation practices given high attention
- Beans are soaked for 16-18 hours before being laid to dry
- Drying is done on raised beds for 21 days until moisture content is reduced to 10-12%
- Coffee is then delivered to a dry mill, screened for the AB grading, and stored in parchment for protection until ready for dry milling and export

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