Washed coffee beans drying in Kenya

KENYA

Kamachungwa

Washing Station	Kamachungwa Coffee Factory
Altitude	1750 - 2000 m
County	Kamachungwa, Kipkelion Highlands
Harvest	October - December

About Kamachungwa

Kamachungwa is produced in the highlands of Kericho County in Kenya's Rift Valley region, an area more widely recognised for its vast rolling tea estates than coffee production. Sitting between 1750 and 2000 metres above sea level, the surrounding landscape is defined by fertile soils, cool temperatures and consistent rainfall - conditions that create an ideal environment for cultivating vibrant and expressive Kenyan coffees. Across the region, smallholder farmers carefully tend traditional SL28 and SL34 varieties alongside newer plantings of Ruiru 11, contributing to the evolving story of coffee production in Kericho.

Coffee from Kamachungwa is produced by a cooperative of smallholder farmers working across the Kipkelion highlands, where coffee cultivation remains closely tied to community and collaboration. Much like many of Kenya's celebrated washing stations, producers deliver harvested cherries collectively, contributing to a profile that reflects both the region and the shared dedication of the farming community behind it.

At Project Origin, we place great value on long-term relationships with trusted exporting partners who help connect us with coffee producers across Kenya. Through close collaboration and transparent partnerships, we are able to access coffees from a wide network of washing stations and cooperatives, while ensuring the work of farmers and producers is represented with care and respect. These relationships allow us to continue sourcing expressive Kenyan coffees that showcase the remarkable diversity, quality and character the country is celebrated for.

Downloadable gallery link

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Kamachungwa AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: violet, blueberry, elegant, sweet, velvety, pinot noir, red grape, smooth, clean, vibrant, long, mulberry, bright, orange juice, milk chocolate, malt, biscuit, silky, caramel, balanced, red apple

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 12-24 hours in shaded conditions
- Once fermentation is complete, coffee is washed thoroughly before being dried
- Drying is done on raised beds for 7-20 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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