



KENYA



Harvesting cherries for Kiambu - Kenya

Kiambu FCS

Washing Station	Kiambu FCS
Altitude	1700 - 2200 m
County	Kirinyaga Region, Kiambu County
Harvest	May - June & November - December

About Kiambu FCS

Kiambu County lies in Kenya's Central Province, just north of Nairobi, where cool high-altitude conditions and fertile red volcanic soils have supported coffee production for generations. As one of Kenya's oldest coffee-growing regions, Kiambu is home to many of the country's historic estates alongside a network of smallholder farmers, all contributing to the reputation Kenya has earned for producing some of the world's most celebrated coffees.

Our Kiambu FAQ is carefully curated from one or more producing communities across the region, selected not by a single factory or cooperative, but by the cup profile they contribute to the final blend. Working alongside our trusted on-the-ground exporting partners, Project Origin sources and combines coffees that consistently represent the character of Kiambu, creating a reliable profile that roasters can confidently return to year after year.

Every lot begins with carefully hand-picked cherries, harvested only when fully ripe before being processed using Kenya's traditional washed method. Following processing, our exporting partners continue refining the final export lot by removing defects, carefully matching coffees for consistency and preparing each shipment to preserve quality throughout its journey. This collaborative approach allows us to deliver a coffee that celebrates both the diversity of Kiambu's producers and the consistency that roasters expect from the Project Origin Regionals range.



Downloadable
gallery

Kiambu Regional PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: blood orange, juicy, toffee, sweet, long, apricot, red apple, cranberry, citrus, milk chocolate



Processing Details

- o Coffee cherries are picked by hand when red ripe and delivered to the wet mill
- o Cherries are sorted a second time upon arrival to the mill and separated by quality
- o Beans are thoroughly washed in washing channels
- o Coffee is dried on raised beds and turned regularly until moisture content is 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
- o Peaberries are sorted at the mill by screen size for this exclusively peaberry lot

Kiambu Regional AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: bright, lemonade, white nectarine, lemongrass, sweet, lemonade, floral, orange, citrus, simple, clean



Processing Details

- o Coffee cherries are picked by hand when red ripe and delivered to the wet mill
- o Cherries are sorted a second time upon arrival to the mill and separated by quality
- o Beans are thoroughly washed in washing channels
- o Coffee is dried on raised beds and turned regularly until moisture content is 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
- o Coffee is sorted at the mill by screen size for this AB lot

Kiambu Regional C

Varietal: SL28 / SL34

Process: Washed

Tasting notes: sweet, caramel, chocolate, black tea, red apple, citrus, clean



Processing Details

- o Coffee cherries are picked by hand when red ripe and delivered to the wet mill
- o Cherries are sorted a second time upon arrival to the mill and separated by quality
- o Beans are thoroughly washed in washing channels
- o Coffee is dried on raised beds and turned regularly until moisture content is 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
- o Coffee is sorted at the mill by screen size for this C lot