



KENYA



Harvesting cherries in Kirinyaga region - Kenya

Kirinyaga

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

About Kirinyaga Region

Kirinyaga County sits on the southern slopes of Mount Kenya, where fertile red volcanic soils, abundant water and elevations reaching 2,000 metres above sea level have established the region as one of Kenya's most celebrated coffee-producing areas. Smallholder farmers have cultivated coffee here for generations, earning Kirinyaga an international reputation for expressive, vibrant coffees that have become a benchmark for Kenyan quality.

Our Kirinyaga FAQ is carefully curated from one or more producing communities across the county, with each component selected for the character it contributes to the final cup. Working alongside our trusted on-the-ground exporting partners, Project Origin intentionally combines these lots to create a consistent and reliable expression of Kirinyaga that roasters can confidently build into their offerings year after year.

Every lot begins with carefully hand-picked cherries delivered to local cooperative washing stations, where only the ripest fruit is selected before undergoing Kenya's renowned washed process. Following processing, our exporting partners continue refining the final export lot by removing defects, matching coffees for consistency and preparing each shipment to preserve quality throughout its journey. This collaborative approach allows us to celebrate the diversity of Kirinyaga's producer communities while delivering the dependable profile that defines the Project Origin Regionals range.



Downloadable
gallery

Kirinyaga Regional AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: 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 AB lot