



Blossoming coffee flowers on tree - Kenya



KENYA

Kuriru Estate

Farming method Organic

Washing Station Kuriru Estate

Altitude 1800 m

County Mathira West, Nyeri

Harvest May - July & October - December

About Kuriru Estate

Kuriru Estate is a third-generation family-owned coffee farm established in 1960 in the highlands of Mathira West, Nyeri County. Covering just 12 acres at approximately 1800 metres above sea level, the estate has spent more than six decades refining its approach to coffee production while remaining firmly rooted in the traditions passed from one generation to the next. Today, the farm continues to focus on producing exceptional specialty coffee through organic farming practices and a commitment to long-term stewardship of the land.

Situated among Nyeri's deep red volcanic soils and benefiting from cool temperatures and reliable rainfall, Kuriru enjoys the natural conditions that have made the region one of Kenya's most respected coffee-growing areas. The estate employs a seasonal workforce of 35 people, including 25 women, whose careful work throughout harvest and processing contributes to the consistency and quality for which Kenyan coffees are celebrated.

At Project Origin, we value long-term relationships with our on-the-ground exporting partners, whose transparency and close connections with producers provide access to remarkable farms such as Kuriru Estate. Together, we share a commitment to supporting producers who invest in quality, sustainability and the future of specialty coffee, ensuring these family-run estates continue to thrive for generations to come.



*Downloadable
gallery*

Kuriru AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: juicy, caramel, red apple, raisin, milk chocolate



Processing Details

- o Coffee cherries are picked by hand on the estate when red ripe
- o Beans are pulped to break the skin before undertaking a fermentation in tanks
- o Once fermentation is complete, beans are thoroughly washed in washing channels
- o Coffee is slowly dried on raised beds for 2-3 weeks 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