



Jimkar Estate - Kenya



Jimkar

Estate	Jimkar
Altitude	1800 m
County	Kiriaini, Murang'a County
Harvest	October - December

About Jimkar

Jimkar Estate is a small, family-owned coffee farm in the Kiriaini area of Murang'a County, on the slopes of the Aberdare Mountains. Owned by Margaret Kariuki, the five-acre property is home to approximately 4,000 coffee trees and is a relatively young estate, with coffee farming beginning around five years prior to the preparation of its farm profile.

Sitting high on the Aberdare slopes, the family grows both coffee and tea across the property. Jimkar's coffee is planted in deep red volcanic soils, described by the producer as rich in phosphorus and well drained. These fertile volcanic soils and cooler highland conditions are characteristic of a part of Kenya capable of producing the vibrant acidity and concentrated fruit character for which its coffees are so well regarded.

Jimkar is planted with Ruiru 11 and produces around 18,000 kg of NH cherry according to its 2024–25 production figures. The estate is working with anaerobic processing followed by natural sun drying, giving the family an opportunity to explore the sweetness and fruit intensity that can make naturally processed Kenyan coffees particularly exciting.

Jimkar remains very much a family farming operation, with coffee forming part of a broader highland property rather than standing alone as its only crop. Its combination of tea and coffee, relatively recent establishment and experimental approach to coffee processing make it an interesting young estate within Murang'a.



Downloadable
gallery link

Jimkar

Varietal: SL28 / SL34

Process: Natural

Tasting notes: peach, orange, sweet, green tea, red grape, dried plum, blackberry, dark chocolate, coating, sweet, confectionary



Processing Details

- o Cherries are picked when red and ripe
- o Picked cherries are further hand sorted for even consistency
- o Whole cherries are placed on raised drying beds for up to 4 weeks for even fermentation and drying all done on the raised beds
- o Moisture content is reduced to 11-12%
- o Dried beans are stored in dried cherry pods until milling and hulling for export
- o Milled beans are graded a final time before export