



Kihuro Estate - Kenya



Kihuro Estate

Established	1963
Washing Station	Kihuro
Altitude	1650 - 1700 m
County	Kihuro, Murang'a County
Harvest	October - December & June - August

About Kihuro

Kihuro Farmers is a small, privately owned family estate in Murang'a County, positioned between the Aberdare Range to the west and Mt Kenya to the north. The farm was founded in 1963 by Mr. Mwangi and Mrs. Susan Gathage, beginning what has now become a three-generation family involvement in coffee. Today, the family behind Kihuro includes agronomists, educators, healthcare professionals and entrepreneurs, with the farm continuing to provide a shared point of connection between generations. Family members regularly return to the estate on weekends and holidays, maintaining an involvement with the land that extends beyond coffee production alone.

Coffee in this part of Kenya is known for vibrant acidity and dense cherries grown in rich volcanic soils. At Kihuro, the family works with SL28, SL34, Ruiru 11 and Batian, varieties that form an important part of the estate's coffee production. Natural processing using the estate's own mill and drying infrastructure allows the coffee to retain plenty of sweetness, complementing the vibrant fruit characteristics that make these profiles so appealing to consumers everywhere.

Kihuro uses a syntropic agroforestry system, growing coffee alongside macadamia trees, nutrient-dense legumes and shade bananas. Dairy cattle are also incorporated into the farm system, providing natural compost to enrich the soil while contributing to the generation of biogas for energy. Together, these elements form a closed-loop approach designed around both coffee production and ecological regeneration.



Downloadable
gallery link

Kahuro

Varietal: SL28 / SL34

Process: Natural

Tasting notes: red fruit, chocolate, cranberry, juicy, malic, stewed red apple, toffee, clean, toffee, balanced, bright



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