

Drying beds at Kamwangi wet mill - Kenya



Kamwangi Wet Mill

Producer	New Ngariama Farmer's Co-Operative Society
Washing Station	Kamwangi Coffee Factory
Altitude	1600 - 1800 m
County	Kirinyaga
Harvest	November - December & May - June

About Kamwangi Wet Mill

The Kamwangi coffee factory is the second of three factories run by New Ngariama Co-operative Society in the Kirinyaga County, nestled off the slopes of Mount Kenya. Established back in 1983, this factory receives cherries from the society's 1500 members, who grow their coffee in the typically vibrant and mineral rich soils that make Mount Kenya so perfect for growing the classic Kenyha flavours the world loves to drink. Combine this with mild temperatures and stable rainfall, and it's no wonder we keep exploring the work of Kenyan farmers and producers.

The society encourages its farmer members to plant trees on their land, with the intention of keeping the land used for agriculture nice and green and vibrant. Each farmer averages a land size of about half an acre, with around 300 trees each, allowing for a reasonable work load each. Technical advise and support is provided to members for healthy growth of their trees as well as regular checks on farms to ensure agricultural compliance. Coffee trees can be cross planted with macadamia bushes and coloured grevillea to provide shade civerage for the coffee cherries, and planted alongside banana and maise to keep the soil fresh and healthy. The wet mill has a hole dug for waste water to seep back in to the land, away from the fresh water reserves. This coffee factory has, in previous seasons, had several recognised certifications, including Rainforest Alliance.

Downloadable gallery

Kamwangi



Varietal: SL28 / SL34

Process:Natural

Tasting notes: strawberry, cola, fig, dark chocolate, blueberry, jammy, berry compote, dried fruit, sweet

Processing Details

- Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- Cherries are then separated by ripeness
- Cherries are laid to drying on raised beds for 20-30 days
- Moisture content reduced to 10-12%
- Coffee is then delivered to the dry mill and stored in dried cherry pods for protection until ready for screening, dry milling and export

Project Origin
Anniversary