

# KENYA KIRINYAGA

<b>Region:</b>	Central
<b>Altitude:</b>	1,650 - 1,800 MASL
<b>Process:</b>	Washed
<b>Grade:</b>	AB FAQ
<b>Variety:</b>	SL 28, SL 34, Batian, Ruiru 11
<b>Harvest:</b>	Main crop: March- july Fly crop: Sep-Dec
<b>Export:</b>	Jan- March
<b>Cert. avail:</b>	NKG Verified, Bloom, RFA, EUDR
<b>Profile:</b>	Mixed berries, citrus, caramel, excelent phosphoric acidity. SCA 85



## Coffee bio

The Kirinyaga district sits on the southern slopes of Mount Kenya. It is home to some of the most fertile soils of the country due to the volcanic activity of the region.

The name Kirinyaga originates from the language of the local Kikuyu people and means “The crest of whiteness”. It refers to the summit of Mount Kenya, which can be admired from the high-altitude coffee farms in Kirinyaga. This lot is made from the coffees from three smallholder cooperatives: Baragwi, Kabare and Rung'Eto.

The flowering takes place between February and April and the harvest between October and January. The cherries are sorted before being pulped. The parchment is then fermented overnight, before being washed and graded into P1, P2, P3, P lights and pods. After that, it is dried on the drying tables for 8-14 days.