

KENYA

Gathiruini AA



Co-op	Komothai Coffee Growers Cooperative Society Ltd
Region :	Kiambu
Water Source:	Komothai River
Altitude:	1,830 MASL
Process:	Washed
Grade:	AA
Variety:	SL 28, SL 34, Batian, Ruiru 11
Owner:	1,1000 smallholder producers



Coffee bio

The Komothai Coffee Growers Cooperative Society is made up of 13 “factories,” as they’re called locally, Gathiruini is one of them. Farmers belonging to the co-op selectively handpicked red, ripe cherries and delivered them to the wet mill the same day. The parchment was fermented for 8 to 12 hours — encouraging the umami flavor Kenya’s coffees are often associated with — and then washed and sun dried slowly on raised platforms until the moisture content fell to between 10 and 12 percent.

Established in 1956, Komothai Coffee Growers Cooperative Society Ltd is rooted in the fertile highlands of Kiambu County, Kenya. The Society unites over 11,000 smallholder farmers — including 5,203 women — who depend on coffee as a cornerstone of their family livelihoods.

Kiambu County is located in the central highlands of Kenya in the former Central Province. It shares its borders with five other counties: Nakuru and Kajiado to the west, Murang’a and Nyandarua to the north and Nairobi to the south. It has rich, deep red soil and a climate conducive to farming.

Sourcing :  Ibero Kenya