

KENYA

Kagumoini AA



Co-op	Mugaga Farmers' Cooperative Society
Region :	Nyeri
Soil:	Red volcanic soils
Altitude:	1,650-1,800 MASL
Process:	Washed
Grade:	AA
Variety:	SL 28, SL 34, Batian, Ruiru 11
Owner:	1,000 smallholder producers



Coffee bio

The Kagumoini Factory (wet mill) is one out of three wet mills of the famous Mugaga Farmers Cooperative Society in Nyeri in Central Kenya. Other factories in this society include Kieni, Kagumoini, Kiamabara, and Gatina. The coffee is produced by over 1,000 smallholder members who cultivate small "coffee gardens" on the slopes of the Central Highlands. Here, the deep, nutrient-dense red volcanic soil and high elevations provide the perfect environment for developing the intense acidity and complex sugar structures that define the region's most celebrated lots.

The exceptional clarity of Kagumoini's cup profile is a result of meticulous processing. After harvest, the cherries are pulped and undergo a traditional dual fermentation process: they are dry-fermented for up to 24 hours, washed, and then soaked in clean water from the Ruiru River for an additional 24 hours. This rigorous method, followed by slow drying on raised African beds, enhances the coffee's vibrant acidity and fruit-forward character. The resulting lot is quintessential Nyeri: a sophisticated and sparkling cup featuring deep berry notes and a clean, syrupy finish.