

# Kavutiri



December Release

Kianjokomo & Karutiri, Embu County, Kenya

Tangerine // Nutmeg // Lemongrass

Another vibrant Kenyan coffee from the counties surrounding Nairobi. Look for brilliant acidity with interesting spice and botanical notes.

**Producer:** 1,000 smallholder farms  
**Altitude:** 1750 m  
**Process:** Washed  
**Cultivar:** SL28, SL34, Ruiru 11, Batian

Kavutiri Factory is one of Kenya's oldest washing stations. Built shortly after Kenya's independence in the 1960s, it serves about 1,000 farmers in the surrounding region. The mill uses water from the Ena River for all of the activities of the station. Ripe cherry is brought to the factory by individual farmers, then depulped using water and a pre-sorter/multi channel disc-pulper. After depulping, the coffee is fermented overnight, then the top qualities receive an additional soak. After a short time on the skin drying beds, they're transferred to raised beds with drying taking between 7 and 15 days.

