

VERVE

COFFEE ROASTERS

SINGLE ORIGIN

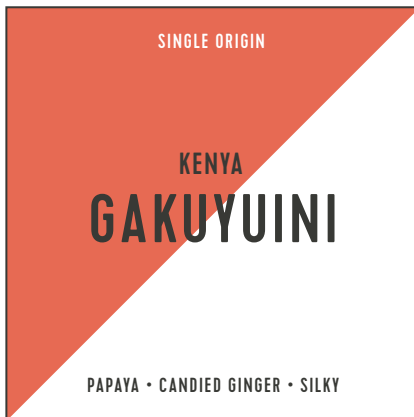
KENYA

GAKUYUINI

PAPAYA • CANDIED GINGER • SILKY

PRODUCER
REGION
PROCESSING
CULTIVAR
ELEVATION
HARVEST

THIRIKWA FARMERS COOPERATIVE SOCIETY
KIRINYAGA
WASHED
SL-28, SL-34
1500-1900 METERS
NOVEMBER - MARCH



CUP CHARACTERISTICS

Nuanced and citric, this selection from the Gakuyu-ini factory boasts a bright tangerine acidity and tropical fruit aromatics.

SOURCING INFORMATION

It's important to remember that despite its neighboring proximity to Ethiopia, where coffee was first recorded in 850 AD; It wasn't until the late-1800s that coffee, of the Bourbon variety, was introduced to Kenya by way of the Indian Ocean island of Réunion.

Several decades later, in 1930, is when Scott Laboratories was commissioned by the Kenyan government to develop the most commercially viable coffee variety in terms of drought tolerance, productivity and cup quality. Thus was born the two varieties that would go on to define the flavor of Kenyan coffee as we know it: SL-28, a single-tree selection identified for its drought resistance in Tanzania, and SL-34, another single-tree selection of French Mission Bourbon from Kenya's Loresho Estate.