

VERVE

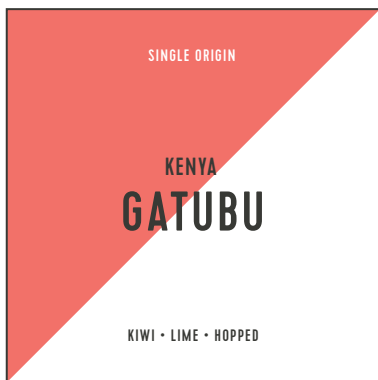
COFFEE ROASTERS

SINGLE ORIGIN

KENYA
GATUBU

KIWI • LIME • HOPPED

PRODUCER	IYEGO COFFEE GROWERS CO-OPERATIVE
REGION	MURANGA
PROCESSING	WET-PROCESS
CULTIVAR	SL-28, RUIRU 11
ELEVATION	1,500 - 1,700 METERS
HARVEST	OCTOBER - DECEMBER



CUP CHARACTERISTICS

A layered bouquet of Kiwi and Lime exemplifies the exotic profiles we've come to expect from Kenyan coffees.

SOURCING INFORMATION

When describing Kenyan coffees, it's difficult to overlook the vibrant tropical fruit flavors and citrus-fruit acidities like those found in this lot from the Iyego Cooperative. While some credit must be given to the mountainous micro-climates clinging to the slopes of Mt. Kenya and the Aberdare mountain range; and other to the exclusive and unique SL-28 and Ruiru 11 cultivars that flourish here; none would be realized if not for the proprietary "double-fermentation" that sets Kenyan coffees apart.

At the end of a day's worth of deliveries from small-holder farmers, ripe cherries are disk-pulped and soaked for up to 24 hours during which natural yeasts break down the tenacious layer of mucilage surrounding the coffee seed. After the initial fermentation, the coffee is flushed with fresh water to wash-away debris before undergoing a second fermentation of the same length. This second period of fermentation is what's said to account for the dynamic and undeniable acidities characteristic of Kenyan coffees. After both soaking periods are complete, coffee is density-sorted in washing channels before drying on raised beds for as many as three weeks.