

VERVE

COFFEE ROASTERS

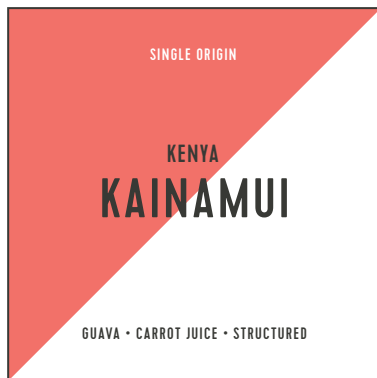
SINGLE ORIGIN

KENYA

KAINAMUI

GUAVA • CARROT JUICE • STRUCTURED

PRODUCER	KAINAMUI COFFEE FACTORY
REGION	KIRINYAGA
PROCESSING	WET-PROCESS
CULTIVAR	SL-28, RUIRU 11
ELEVATION	1650 METERS
HARVEST	NOVEMBER-DECEMBER



CUP CHARACTERISTICS

Characteristically unique, this Kenyan selection is alive with tropical fruit flavors and a sweet, carrot juice complexity.

SOURCING INFORMATION

Along the slopes of Mount Kenya, nearly 2000 member farmers deliver their cherry to the Kainamui Coffee Factory in Kirinyaga County. The factory has partnered with Coffee Management Services (CMS) for agronomical ventures, with the long term goal of increasing coffee production through farmer training and access to educational materials on sustainable farming, including seminars and printed materials.

The Kainamui factory was started in 1963, and farmers in the area benefit from the mineral-rich, red volcanic loam soils and an altitude of 1650 meters above sea level. With an annual rainfall of 1800 mm, and ideal growing temperatures, the factory processes high volumes of coffee during peak season. After pulping and fermentation, the coffee enters washing channels where floaters are separated further and the seeds then cleaned of their mucilage. The coffee then soaks in clean water tanks for another 24 hours, allowing amino acids and proteins to develop, resulting in more acidity and complex fruit-flavors that have come to identify Kenyan coffee.