

Grape Escape Kenya Washed

**RED GRAPE, BERRY
CLEAN AND FLORAL**

Papercup

Coffee Info

Mukunga Estate is owned and operated by Hanner Wanjiku Mukunga, a farmer in Kiambu county. The estate's high altitude of 1,850 to 1,880 meters above sea level creates the ideal conditions for cultivating high quality coffee. Hanner complements these conditions with a focus on quality-oriented processing.

The estate is surrounded by the scenic Aberdare forest. The forest's slopes and highlands are well known as a specialty-coffee area.

Hanner is a force in the coffee-producing community in Kiambu. She has developed an arabica seedling nursery to grow seedlings to renovate her farm as well as selling seedlings to her neighbors at affordable rates. This makes it easier for everyone to maintain youthful, productive trees and get the best out of their crops.

Approximately 90% of the trees planted on Mukunga estate are SL28 with the remaining volume being Ruiru 11. Most of the coffee trees on the farm were planted in the 1970s, largely because the farm benefits from red volcanic soil and high annual rainfall that's separated into two rainy and two dry periods each year.

Ripe, red cherry is hand selected then processed on the estate. Cherry is pulped on a motorized 3-disk pulper before being fermented. Following this the parchment is washed in clean water and laid to dry on raised beds.

Tasting Notes

Flavour: Grape, Berry, Sweet

Acidity: Medium

Sweetness: Soft fruit and sweets

Aftertaste: Sweet, medium length

Roast Level: Light to Medium

Region: Kiambu

Varietal: SL28 and Ruiru 11

Altitude: 1850-1880 masl

Process: Washed