

ESPRESSO ROAST

KENYA Kabare

Black Cherry & Toffee | Full & Complex

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PRODUCER	Various Smallholders
REGION	Gichugu, Kirinyaga
VARIETAL	SL28, SL34, Peaberry
PROCESSING	Washed
ALTITUDE	1700-1800 masl
ABOUT	The Kenya Kabare Farmers Cooperative Society cultivate 250 coffee trees on half-acre plots. Small plots give these producers more control to strategically pick and deliver only the ripest cherry, ensuring a high-quality cup. With rich flavours of black cherry and toffee, Kenya Kabare is true to its roots, offering a complex and full-bodied espresso.