

**MTARO  
PEABERRY**

PINEAPPLE • COCONUT • MOLASSES

ORIGIN // KENYA  
 REGION // KIAMBU  
 PRODUCER // MTARO ESTATE  
 VARIETY // SL28  
 ELEVATION // 1,800 M.A.S.L.  
 PROCESS // WASHED

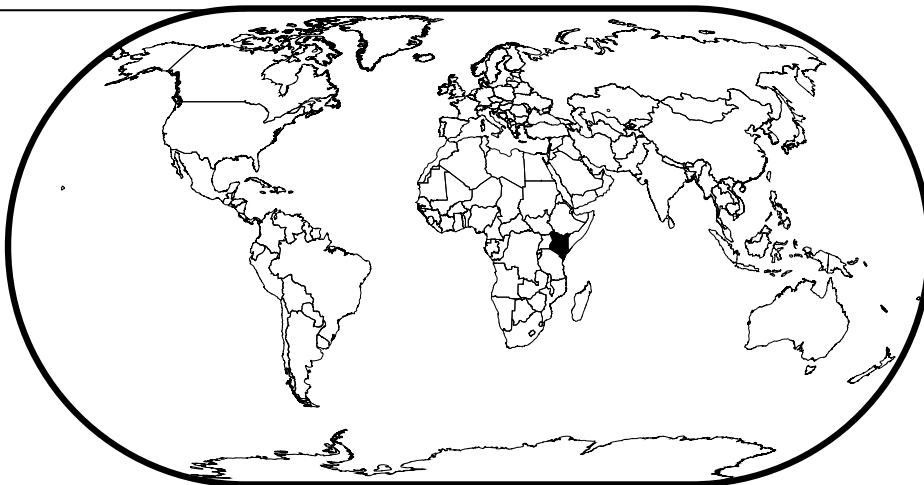
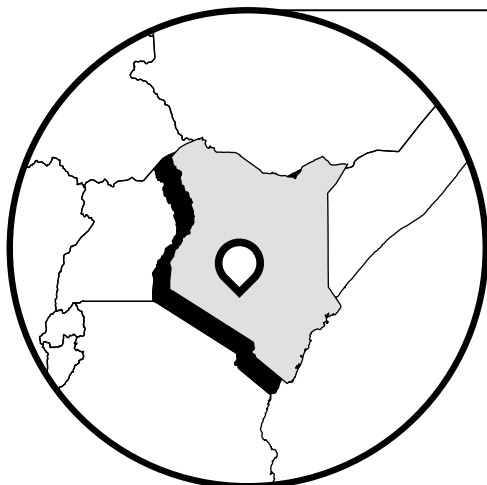
**CONNECT**

The Mtaró Peaberry comes to us from the Mtaró Estate in Central Kenya. The estate employs 300 workers who pick and process the coffee twice a year during the two harvest seasons from April to September, and from October to December. Workers and their families are provided with housing, healthcare, and are encouraged to communicate with their managers and union representatives to ensure working conditions are fair and safe.

This offering from the Mtaró estate is a separated lot of Peaberry coffee, which is a genetic mutation that occurs in about 5% of coffee cherries and results in a single seed inside the cherry instead of the typical two. The Peaberries are separated from the rest of the coffee because this occurrence results in a delicious concentration of flavors in the single seed, which will typically be sweeter, brighter, and more nuanced than its standard counterparts. This heightened flavor profile makes it well worth the time it takes to meticulously separate out the Peaberry cherries.

**EXPERIENCE**

Bright and juicy pineapple washes over you with the first sip, and evolves into the nuanced sweetness of toasted coconut. The finish is round, and sweet, with a heavy body reminiscent of molasses. The Kenya Mtaró Peaberry is giving major tropical cocktail energy and is an excellent representation of the concentrated flavors that result from the peaberry mutation. Kenyan coffees are on the wild side and will be most enjoyed by those familiar with the lighter and brighter specialty coffee profile.



**REGION:**  
*KIAMBU*

**PROCESSING  
METHOD:**  
*WASHED*

Located north of Nairobi in the central highlands of Kenya, the Kiambu region has a temperate climate with consistent rainfall. This climate coupled with the high elevations, and mineral-rich volcanic soil results in deliciously balanced coffee, typically offering a heightened citrus acidity, tropical sweetness, and a velvety body.

The washed process is known to create coffees that are clean, bright, with lots of sweetness, and is most often used as the best way to represent the intrinsic flavors of the coffee. Washed Coffees in Kenya are first de-pulped to remove the fruit from the seed. Some mucilage remains on the seed and a fermentation process is used next to remove the mucilage. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on raised beds for 10 - 14 days.

## **DEEP DIVE**

Historically the Kenyan Co-Op system has presented some challenges in sourcing coffee directly from individual mills and estates. However, the trade-off you make in being able to trace the origin of each coffee is more than made up for in the quality of each cup. The Co-Op system allows for even the smallest farms to have access to more detailed growing information and a highly specialized washing process that wouldn't be possible without this connection. Co-Ops like F.C.S offer these producers the ability to sell coffee cherry regardless of the size of their farm or the amount of coffee grown, which makes them all the more exciting to support.

*NOTES:*