



CUP PROFILE

An intense, fruity fragrance of apricot is complemented by flavors of orange zest, grape, brown spice and caramel.

ABOUT THIS COFFEE

This coffee comes from a number of smallholder farmers in the Mt. Kenya region, each of who farm about 150 coffee trees.

Mount Kenya is the tallest mountain in Kenya, and the second tallest in Africa, after Kilimanjaro. This coffee is named after Mt. Kenya's second-highest peak, Lenana — a visit to which will take an adventurous climber past rainforest, moorlands, gorges and jagged peaks. On a clear day, the summit of Kilimanjaro is visible from Lenana, 200 miles across the savannah.

The farmers here deliver their just-picked red cherry to cooperative wet mills, which disc pulp, ferment, wash and then sundry the coffee on elevated drying tables.

ABOUT KENYA

Coffee was first planted in Kenya at the end of the 19th century. In the 1940s, it was introduced to indigenous smallholders and saw a fast expansion. Today, Kenya's coffees vary from the complex citric acidity and berry flavors of coffees grown in the Mt. Kenya highlands, to the chocolaty, full-bodied coffees of the estate sector.

All of Kenya's coffees travel through the Central Auction—a highly competitive and transparent marketplace that offers a large number of individual lots, each unique in grade and cup profile, to a concentration of export buyers, like Genuine Origin sister company Taylor Winch.



Region:
Mt. Kenya

Producers:
Smallholders from around Mt. Kenya

Average farm size:
150 trees

Altitude:
1,500–1,700 meters ASL

Varieties:
SL 28, SL 34

Harvest:
November - January 2016

Processing:
Washed, sundried on elevated tables