



CUP PROFILE

Pineapple, caramel and melon notes, with a delicate body, nice acidity and floral notes that arrive as it cools.

ABOUT THIS COFFEE

This coffee comes from the Giakanja Farmers Co-operative Society, which consists of the Giaka factory' approximately 1,467 members.

Cherry is selectively hand picked and delivered to wet mill the same day. Before the pulping, all red, ripe cherry is separated from under-ripes, over-ripes and foreign matter.

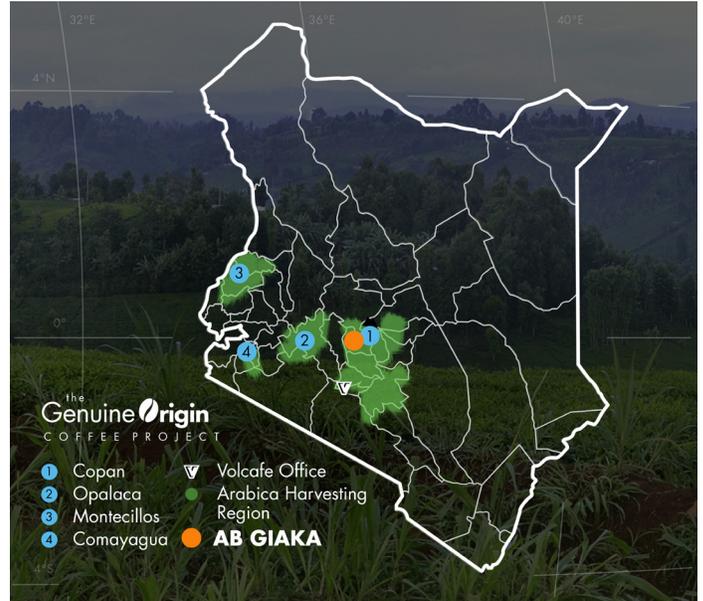
The coffee is then washed with clean river water that is re-circulated before it is disposed of in seepage pits. The coffee is later dried on raised tables before it's delivered to the dry mill for secondary processing.

The Nyeri region boasts beautiful, red, volcanic soil, and approximately 194 hectares (or 480 acres) are consumed by coffee production.

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:
Nyeri County

Producers:
The Giakanja Farmers Co-operative Society's 1,467 members

Altitude:
1,800 meters ASL

Varieties:
SL 28, SL 34, Ruiru 11, Batian

Harvest:
October–December 2016

Processing:



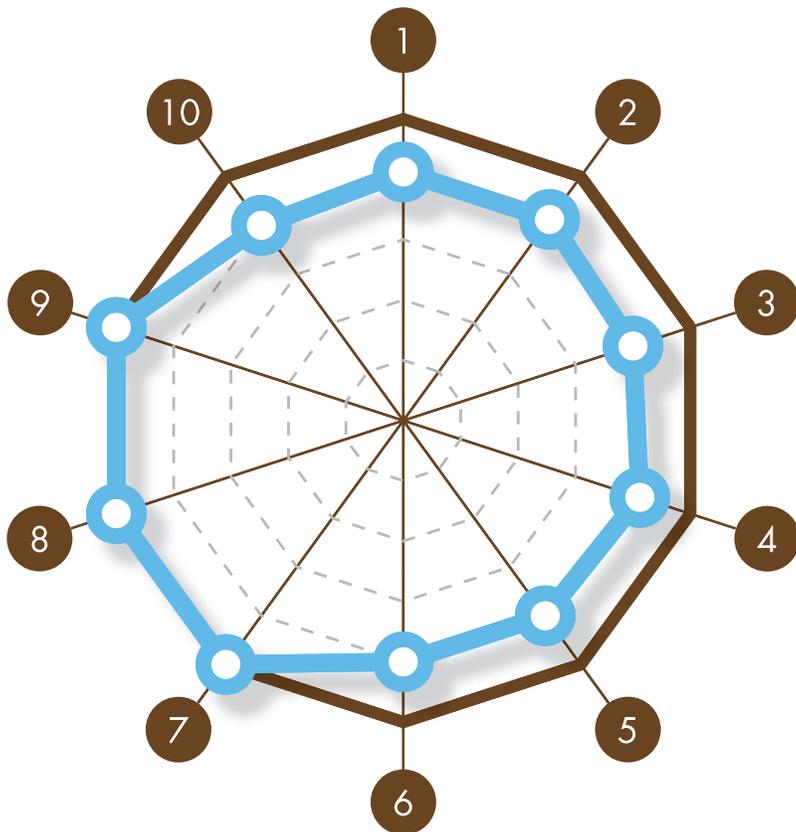
Kenya

AB Giaka

FROM OUR TEAM IN KENYA

"Dae inctemo luptas aut lit labore con ea connis ad quossum quiae evelict iatiorum re pore pere, se eturem nobis ercitem quis simenihic to conse rest, suntist, eos sam reseque latur aut quo blab iunto blabo. Nam, nis mincten imollabo. Optibus moluptis et incia velia is eatione volore none omnist vollam, veni te voloribus exerisin pe expligenimet volupid ellar."

- FLAVOR** Caramel, pineapple, citrus
- BODY** Delicate
- AROMA** Floral
- ACIDITY** Bright



- 1 **8.25** FRAGRANCE/AROMA
- 2 **8.25** FLAVOR
- 3 **8.00** AFTERTASTE
- 4 **8.25** ACIDITY
- 5 **8.00** BODY
- 6 **8.00** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.00** OVERALL

Moisture: 10.4% on offer sample