



## **CUP PROFILE**

An absolute standout, with intense blueberry and red fruit notes, a delicate acidity and a rich, heavy cream-like body.

### **ABOUT THIS COFFEE**

This coffee was produced by the Akusi Farmers Co-operative Society, which has approximately 600 members. The average farm size is less than half a hectare, or about one acre.

Co-op members selectively hand pick their cherry and deliver it to the wet mill the same day it's harvested. Red, ripe cherries are separated from under-ripes, over-ripes and any foreign matter. The wet-milling process utilizes clean river water, which is re-circulated before it's disposed of in seepage pits. Before the coffee is delivered to the dry mill for secondary processing, it's dried in the sun on traditional raised beds.

### **ABOUT NAKURU**

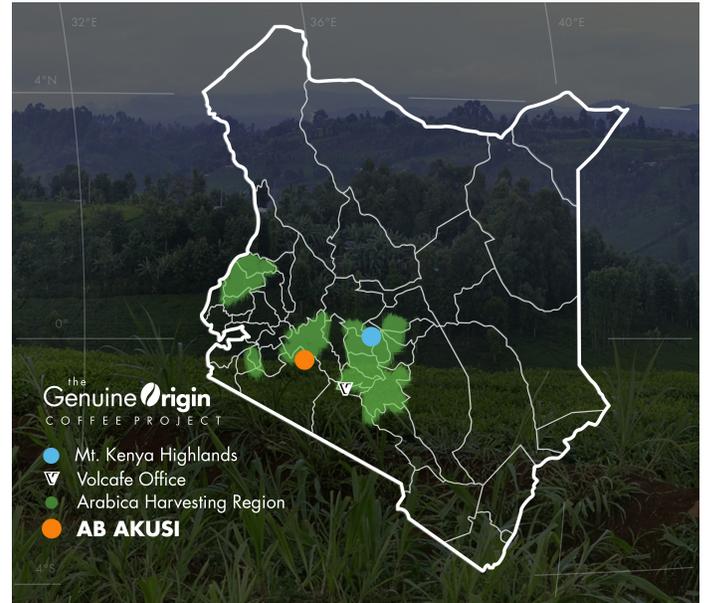
*Nakuru* means "dusty place" in the Maasai language, though Nakuru County is home to a national park and stunning Lake Nakuru. This shallow, alkaline lake creates an algae that's a favorite with flamingos. They share the park with rhinoceroses, giraffes, cheetahs, leopards and Masai lions.

### **ABOUT KENYA**

Kenya's coffees are world renowned for good reason: Nothing tastes quite like them. They're sought after as both examples of micro-origin terroir and quality-raising blend components.

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

All coffees in Kenya travel through the Central Auction, a highly competitive and transparent marketplace that offers a large number of individual coffee lots to a concentration of export buyers, like Genuine Origin sister company Taylor Winch.



**Region:**  
Nakuru County

**Producers:**  
The 600 members of the Akusi Farmers Co-operative Society

**Average farm size:**  
0.5 hectares

**Altitude:**  
1,800 meters ASL

**Varieties:**  
Mostly SL 28, SL 34 and Ruiru 11 and Batian

**Harvest:**  
November – December

**Processing:**  
Washed, dried on raised beds



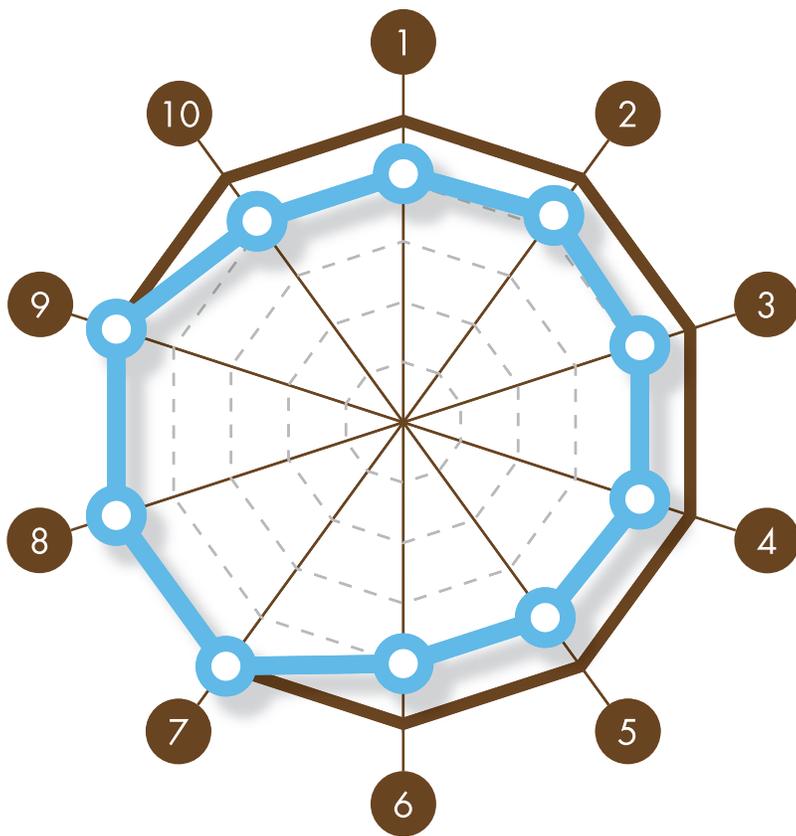
Kenya

# AB Akusi

**FROM OUR TEAM IN KENYA**

*"Because of the dry weather during the second half of the growing season, and coffee being on the tree quite late, the fruit was a little more sweet, resulting in even better cups than last year. We've had very good reviews."*

- FLAVOR** Blueberry, red fruit, coconut
- AROMA** Berries and red fruits
- BODY** Heavy cream
- ACIDITY** Delicate



- 1 **8.25** FRAGRANCE/AROMA
- 2 **8.25** FLAVOR
- 3 **8.0** AFTERTASTE
- 4 **8.0** ACIDITY
- 5 **8.0** BODY
- 6 **8.0** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.0** OVERALL

Moisture: 10.4% on offer sample