



CUP PROFILE

Caramel, almond and citrus notes, a delicate body and a bright, sparkling acidity.

ABOUT THIS COFFEE

This coffee was produced by the New Gatanga Farmers Co-operative Society. It has approximately 2,245 members, who are part of the Kiama, Mukurwe, Gathanji and Kiharika factories.

As in neighboring areas, these producers selectively hand pick cherry and deliver it to the wet mill the same day.

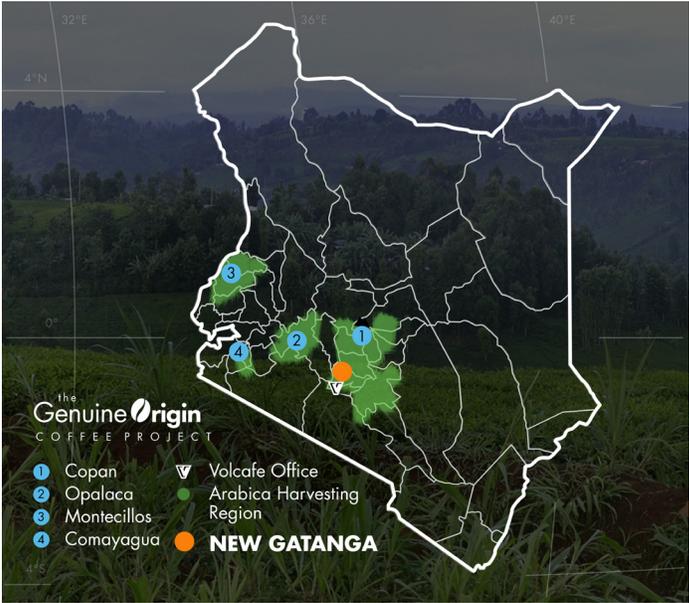
Red, ripe cherries are separated from under-ripes, over-ripes and any foreign matter, and the wet mill processing utilizes clean river water that’s re-circulated before it’s disposed of in seepage pits. Before the coffee is delivered to the dry mill for secondary processing, it’s dried in the sun on traditional raised beds.

ABOUT KENYA

Kenya’s coffees are world renowned for good reason: Nothing tastes quite like them. For that reason, they’re sought after as both examples of micro-origin terroir and as 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 — and saw a fast expansion. Today, Kenya’s coffees vary from the complex citric acidity and berry flavors of the Mt. Kenya highlands, to the chocolaty, full-bodied coffees of the estate sector.

But 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:
Kiambu County

Producers:
The 2,245 members of the New Gatanga Farmers Co-operative Society

Altitude:
1,600 meters ASL

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

Harvest:
November – December

Processing:
Washed, dried on raised beds



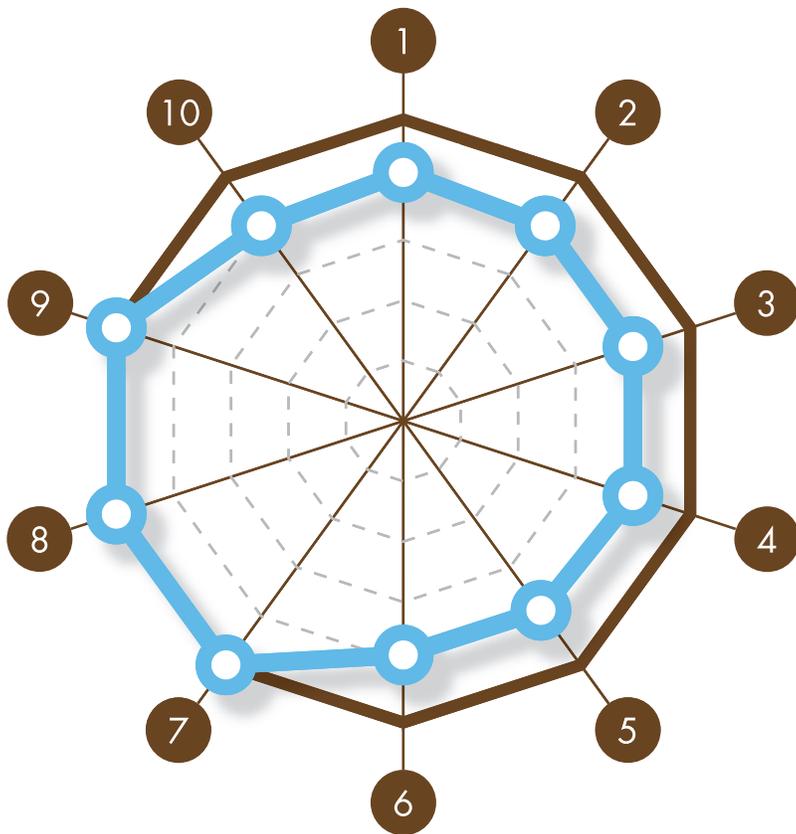
Kenya

New Gatanga

FROM OUR TEAM IN KENYA

"New Gatanga is neighbors with the Kyama and Gitathura rivers, which originate in the Aberdare Hills—a tourist attraction in its own right. The Kikuyus are the most populous tribe in Kenya, and Kiambu is from the Kikuyu phrase meaning 'place of many drizzles,' which may not please the tourists but is lovely for the coffee."

- FLAVOR** Caramel, almond, lemon
- AROMA** Jasmine, coffee blossoms, honeydew
- BODY** Delicate
- ACIDITY** Bright



- 1 **8.25** FRAGRANCE/AROMA
- 2 **8.0** FLAVOR
- 3 **8.0** AFTERTASTE
- 4 **8.0** ACIDITY
- 5 **7.75** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.0** OVERALL

Moisture: 9.8% on offer sample