

Kenya AB KIRIMIRI

CUP PROFILE

Blackberry, caramel and black tea notes complement a vibrant acidity and juicy body.

ABOUT THIS COFFEE

This coffee comes from the Kirimiri Farmers Co-operative Society, which is made up of the approximately 850 members of the Kirimiri "factory."

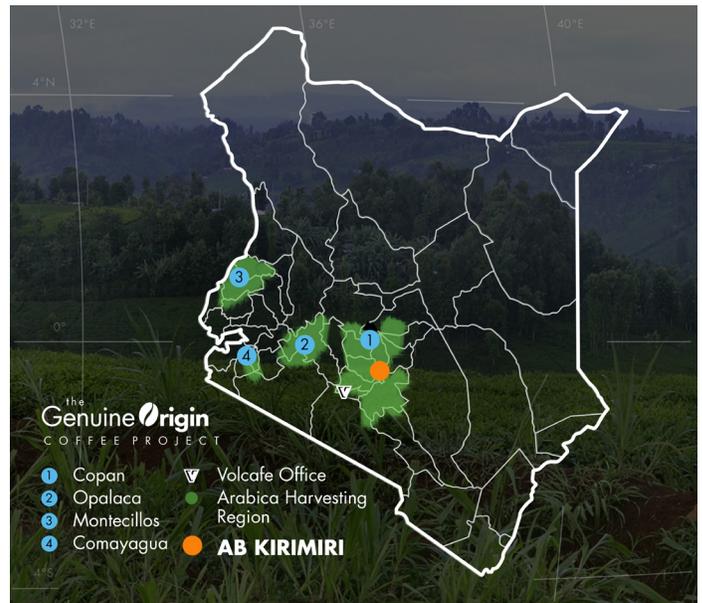
At the factory, red, ripe cherries are separated from under-ripes, over-ripes and sticks or leaves, and the wet mill processing utilizes clean river water that is re-circulated before it's disposed of in seepage pits. Before the coffee is delivered to the dry mill for secondary processing, it's dried in the sun on traditional raised drying 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. Today, Kenya's 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.

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:
Embu County

Producers:
The approximately 850 members of the New Kirimiri Farmers Co-operative Society

Altitude:
1,500 meters ASL

Varieties:
SL 28, SL 34 and Ruiru 11

Harvest:
November – December

Processing:
Washed, dried in the sun on raised beds



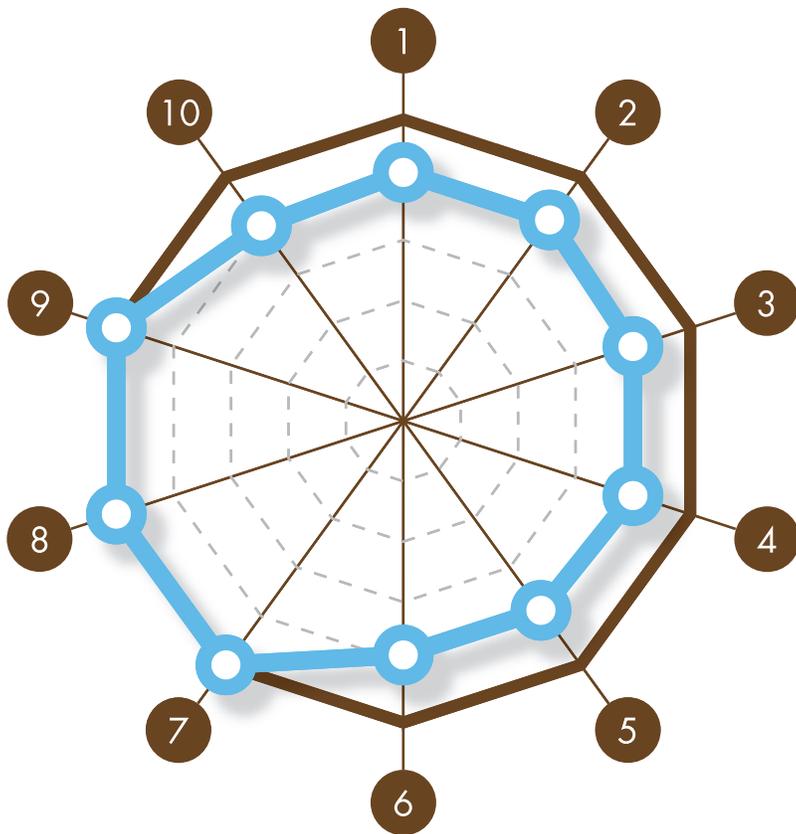
Kenya

AB Kirimiri

FROM OUR TEAM IN KENYA

"In Kirimiri, coffee trees are well shaded by indigenous tree varieties that also help prevent soil erosion and provide cool conditions in the fields and on the farms. The area is also well known for its cultural sites."

- FLAVOR** Blackberry, plum black tea, caramel
- AROMA** Floral, tropical fruit
- BODY** Juicy
- ACIDITY** Vibrant



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

Moisture: 9.7% on offer sample