

Kenya AB MUTHIGIINI

CUP PROFILE

This coffee boasts a juicy body, bright acidity and mango, black tea and floral flavors. As it cools, it tastes like a tropical fruit juice.

ABOUT THIS COFFEE

In Muthigiini (pronounced *moo-thee-GHEE-knee*), cherry is selectively hand picked and delivered 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 later re-circulated before it is 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.

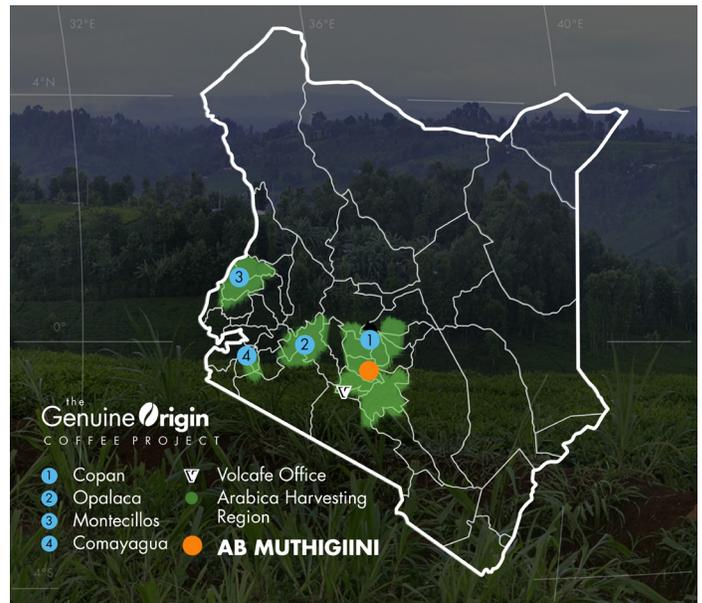
This coffee was produced by the Rwama Farmers Co-operative Society. It consists of members of the Muburi and Muthigiini factories and in total has approximately 1,400 members.

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, after which it quickly took hold. Today, 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.

Though, 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:
Kirinyaga County

Producers:
The 1,400 members of the Rwama 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



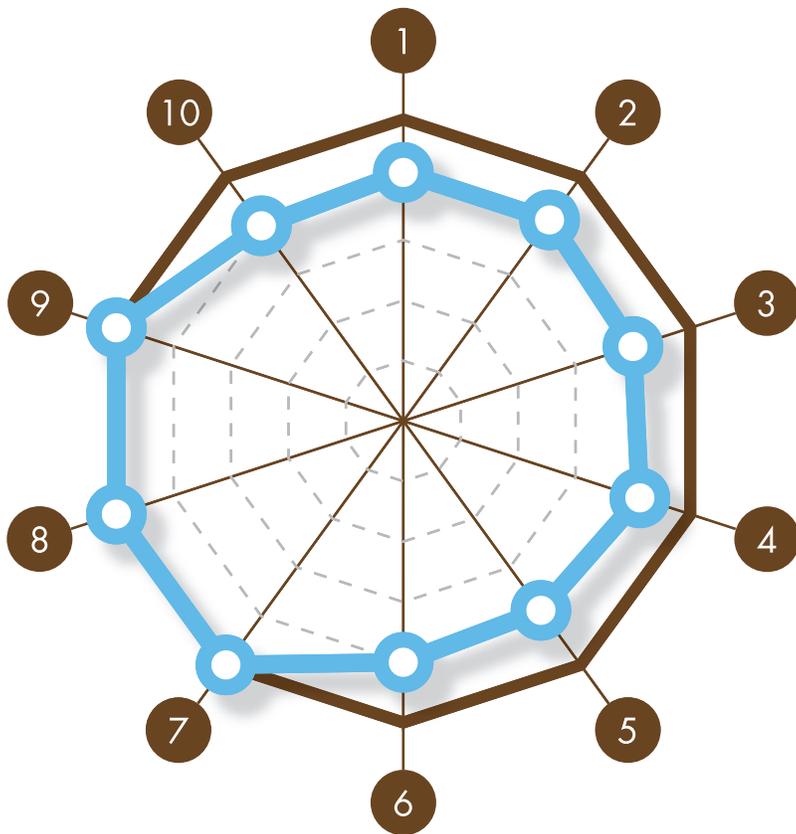
Kenya

AB Muthigiini

FROM OUR TEAM IN KENYA

"This lot was chosen for its well-developed beans, which exhibit a pronounced sweetness as the cup cools."

- FLAVOR** Tropical fruit, vanilla, black tea
- AROMA** Floral, butter, sugar
- BODY** Juicy
- ACIDITY** Bright



- 1 **8.25** FRAGRANCE/AROMA
- 2 **8.25** FLAVOR
- 3 **8.0** AFTERTASTE
- 4 **8.25** 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: 9.9% on offer sample