

# Kenya Gatubu AA

## Cup Profile

Medium cup, bright acidity, with flavors of black tea, cane sugar, cherry tomato, and grapefruit, lemon

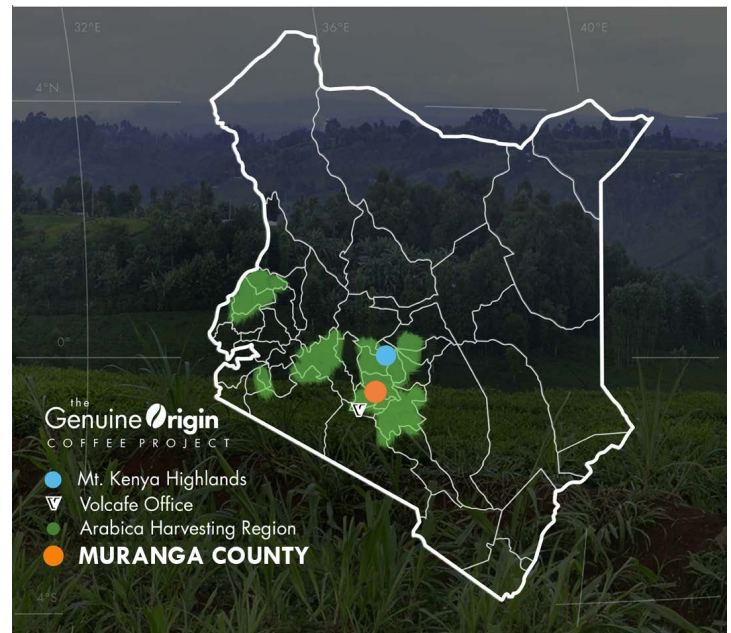
### About this Coffee

Our Gatubu AA microlot was produced by the Iyego Coffee Growers Co-operative in Kenya's, Muranga County. The Iyego Co-op represents nearly 670 farmers with an average farm size of 30 hectares. This microlot is mostly SL 28, SL 34 with small amounts of Ruiru 11.

Timely and selective hand picking is carried out in Gatubu. Cherry is delivered to wet mill the same day it is picked. Cherry sorting is carried out at the wet mill prior to the pulping. Red ripe cherries are separated from underripes, overripes and foreign matter. Processing utilizes clean river water (wet processing) that is recirculated before disposal into seepage pits. Sun drying on raised tables is done before delivery of the coffee to the dry mill for secondary processing.

### Coffee Descriptors

<b>FLAVOR</b>	Black Tea, Cane Sugar, Cherry Tomato, Grapefruit, Lemon
<b>BODY</b>	Medium
<b>ACIDITY</b>	Bright



### Coffee Specification

<b>Region:</b>	Muranga County
<b>Altitude:</b>	1300-1950 masl
<b>Producer:</b>	Iyego Coffee Growers Cooperative
<b>Varieties:</b>	SL 28, SL 34, Ruiru 11
<b>Moisture:</b>	12.40%
<b>Processing:</b>	Washed
<b>Harvest:</b>	October - December 2017