

Kenya Muthunzuuni AA

Cup Profile

Medium cup, bright acidity, with flavors of citrus, raspberry, baking spice, brown sugar, cherry, and raisin.

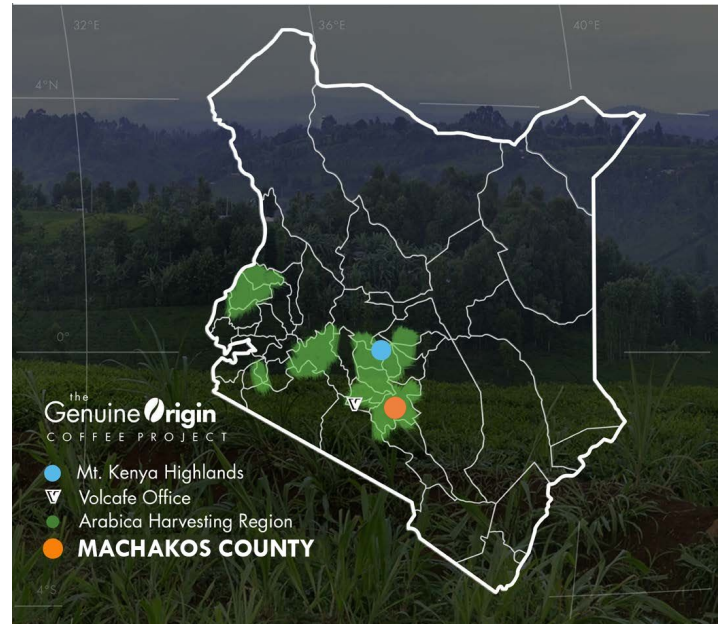
About this Coffee

Our Muthunzuuni AA microlot was produced by the Muthunzuuni Farmers Co-Operative Society Ltd in Kenya's, Machakos County. The Muthunzuuni Co-op represents nearly 850 farmers with an average farm size of 168 hectares. This microlot is comprised of SL 28, SL 34 varieties.

Timely and selective hand picking is carried out in Muthunzuuni. 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

FLAVOR	Citrus, Raspberry, Baking Spice, Brown Sugar, Cherry, Raisin
BODY	Medium
ACIDITY	Bright



Coffee Specification

Region:	Machakos County
Altitude:	1400–1800 masl
Producer:	Muthunzuuni Farmers Co-Operative Society
Varieties:	SL 28, SL 34
Moisture:	12.20%
Processing:	Washed
Harvest:	October - December 2017