Kenya Kibirigwi Kiangai





Farm Information

Country: Kenya

Region: Kirinyaga

Altitude: 1.600 - 1.800 masl

Farm: 1.141 farmers

Cooperative: Kibirigwi Farmers Cooperative Society

Washing Station: Kiangai

Kibirigwi was created in 1953 together with the society. Today, the FCS operates 8 factories. The water used for the processing comes from the Kibirigwi river, which is 50m from the factory. The cherries are sorted and floated before being pulped. The parchment is then fermented overnight, before being washed and graded into P1, P2, P3, P lights and pods. After that, it is dried on the drying tables for 8-14 days.

In order to educate their members, the society has employed an agronomist. They also produce over 200,000 seedlings per year as well as distribute manure. All the fermentation tanks as well as the washing channels have been covered with tiled to produce better and more consistent quality.



Coffees

This coffee has a vibrant acidity, a velvet body and flavors of toffee, black tea and red currant.

Toffee Black Tea Red Currant

Variety: SL 28, SL 34, Batian, Ruiru 11

Processing: washed

Grade: AA TOP



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