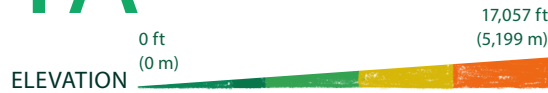






KENYA



- PRIMARY GROWING REGION 
- ARABICA COFFEE AREAS 

ARABICA ALTITUDE
4,593 - 6,562 ft
(1,400 - 2,000 m)

PRIMARY VARIETALS
SL28, SL34, Ruiru 11

PRIMARY PROCESSING METHODS
Washed

HARVEST
October - February &
May - August

Graced with high plateaus around Mt. Kenya - the second highest peak in Africa - and rich volcanic soil, Kenya produces some of the most sought-after coffees in the world. The soil in Kenya is unusually fertile due to the active volcanos in the country, leaving the land rich in mineral nutrients that amplify the coffee's flavor, elegant acidity and full body.

Kenya borders Ethiopia to the north; however, coffee was not cultivated in Kenya until late in the 19th century, when French Missionaries introduced coffee trees and set up mission farms near Nairobi. In the 1930s the Coffee Board of Kenya was established, followed by a government-run auction with the goal of creating a pricing system to reward better quality with better prices. Kenya is also known for its unique coffee grading system, where coffee is graded based on size for roasting consistency. Around the globe, these exquisite coffees are celebrated by coffee professionals and newcomers alike.



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