



KENYA



PRIMARY GROWING REGION

PRIMARY ARABICA COFFEE AREAS

Graced with high plateaus and rich volcanic soil, Kenya produces some of the most sought-after coffees in the world. The soil here is unusually fertile due to the presence of active volcanos that leave the land rich in mineral nutrients. And while Kenya borders Ethiopia – the birthplace of coffee –cultivation didn’t begin until late in the 19th century, when French missionaries set up farms near Nairobi. The country uses a unique grading system where beans are graded based on size for roasting consistency.

Coffee farmers here in Kenya are supported by the Starbucks Farmer Support Center (FSC) in Rwanda. Our agronomists and quality specialists help train farmers on integrated farming and best practices for increasing production and coffee quality. Traditionally, coffee from Kenya presents an elegant cup with juicy acidity.

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

PRIMARY VARIETALS
SL28, SL34,
Ruiru 11, Batian

PRIMARY PROCESSING METHODS
Washed

HARVEST
October - February &
May - August

STARBUCKS

COFFEE ACADEMY



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