

# KENYA










## Rumukia Farmers Co-operative Society

Amidst the breathtaking Aberdare Range and Mount Kenya, these unique beans are grown by up to 390 local farmers who form part of the Rumukia Farmers Co-operative Society. A specialised group dedicated to upholding the humanitarian standards of coffee farming within local communities. This area is distinctive due to its Tambaya wet mills, one of the very few specialist processing facilities nestled within the local Kikuyu territory in Nyeri. Grown at remarkable altitudes, the Arabica plants, renowned for their superior quality, thrive here at heights between 1,600 and 2,300 metres. The special microclimate, with its rich volcanic soil and seasonal rainfall, creates ideal conditions for cultivating one-of-a-kind beans that develop deep, complex flavours.

At the Tambaya Wet Mills, this exquisite coffee undergoes a time-honoured journey using the traditional washed method, a process that brings its bright, intricate flavours to life. The cherries are left to ferment for 12 to 48 hours, which deepens the coffee's unique natural fruity notes. Once fermented, the beans are washed and then laid out on raised African wooden beds, basking under the open sky for two to three weeks. When the beans reach the ideal moisture content of 10 to 12%, they are laid to rest in parchment, allowing the moisture to stabilise and the flavours to reach their full maturity.

All these factors contribute to the complex and unique flavour profile that high-altitude coffees are celebrated for. We are proud to offer you a cup that delivers a rich and aromatic experience, grown by a co-operative society that celebrates community at its core. The flavours of this coffee are characterised by vibrant and juicy raspberry notes with a subtle floral undertone that, together, enhance the overall aromatic experience. Soft and refined, with a bright acidity that creates a clean, crisp finish, this coffee is ideal for those who enjoy a bright, fruity, and well-balanced cup with a touch of floral complexity.

-  **LOCATION**  
Nyeri
-  **ALTITUDE**  
1600 - 2300 masl
-  **SPECIES**  
Arabica
-  **VARIETAL/S**  
SI28, SI34
-  **PROCESS**  
Fully Washed
-  **TASTE NOTES**  
Raspberry  
Fruity  
Floral  
Delicate  
Juicy
-  **STRENGTH**  
2.5 / 5

