

Kagongo

Kirinyaga

Kagongo is a Kikuyu name meaning "high ground" as the factory lies on the southern slopes of Mount Kenya. Built in 1959, the cooperative is now part of Baragwi Cooperative, one of the largest in Kenya with almost 12,000 farmers and 12 washing stations.

Their processing method is Kenya washed. Ripe cherries are depulped and fermented for 24-36 hours depending on the environment temperature. The mucilage is removed before getting to the washing station and then put to dry on African beds for up to 20 days depending on the weather conditions.

The Cup: 86.25pts.

Blackberry, lime tart, grapes.

COFFEE PROFILE

Country:

Kenya

Region:

Kirinyaga

Altitude:

1,700- 1,800 m.

Species:

Arabica

Varietal:

SL-28

Process:

Washed Kenya Process

LATORRE & DUTCH