

TODAY'S VARIETAL:

KENYA AA MURANG'A/ IRATI (MICRO LOT)

ROAST: MEDIUM

BODY: FULL

TASTING NOTES: NUTTY, PLUM-JAMMY FINISH

**LOCATION: MURANGA DISTRICT,
IRATI PROCESSOR**

ALTITUDE: 1,400-2,000 METERS

VARIETAL: SL28, SL34, RUIRU 11

PROCESS: FULLY WASHED

DRYING: SUN DRIED ON RAISED BEDS

HARVEST: APRIL- JUNE, OCTOBER - DECEMBER

These prized beans are grown in the fertile foothills of Mount Kenya. The new Irati processing factory is managed by the Kangiri Farmers Coop. This Coop is made up of very small (average 250 trees) family-owned farms. They are dried on raised beds after being wet processed.