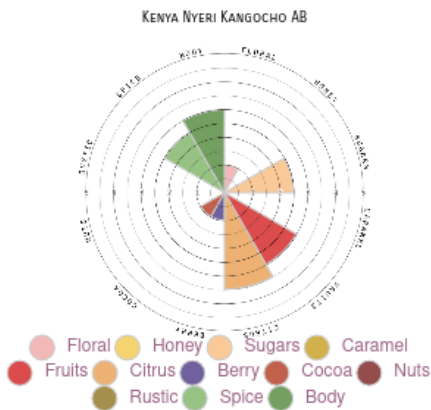
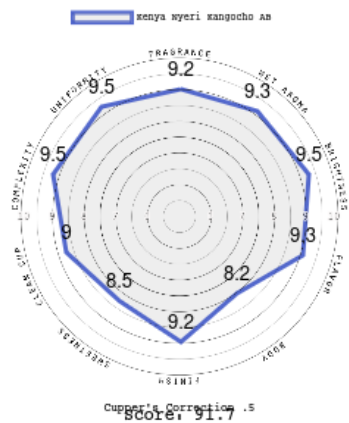




Kenya Nyeri Kangocho AB



sweet maria's

Kenya Nyeri Kangocho AB

Kangocho is such a pleasure to take your time drinking, the complex flavors build as it cools, and bright acidity adds a heightened intensity to the profile. Citrus, baking spice, hop water, long-steeped black tea. City to City+.

FULL CUPPING NOTES

Kangocho is such a pleasure to take your time drinking, the complex flavors build as it cools, and bright acidity adds a heightened intensity to the cup profile. The ground coffee has notes of orange and lemon, brown sugar, and a touch of warming spice. The wet grounds show potent brown sugar and caramel notes that add depth to the sweetness, along with fruited aspects like fig and dried mango. In the cup, the flavors shift quite a bit with roast level, and the temperature has a lot of influence on what's perceptible. When hot, the acidity comes through loud and clear. However, the fruits behind it are harder to pick up on than when the coffee cools down a touch. I found that letting Kangocho cool for 10 minutes or so is when the cup profile really livens up. The cup aroma is complex, and opens up to fragrant notes of citrus and spice, herbal tea, lemon sage, hop water, and clove. The finish carries a bittering tannic quality that gives the impression of long-steeped black tea. I found my Full City roast to be a bit thin-bodied for the bittersweet flavors that came with that level of roast development. "Light and bright" is my recommendation here for a delicate, tea-like Kenya cup.

SPECS

Region	Karatina, Nyeri
Processing	Wet Process Kenya Type
Drying Method	Raised Bed Sun-Dried
Arrival date	June 2025 Arrival
Lot size	30
Bag size	60 KG
Packaging	GrainPro Liner
Farm Gate	Yes
Cultivar Detail	SL-28, SL-34
Grade	AB
Appearance	.0 d/300gr, 15-17 Screen
Roast Recommendations	City to City+
Type	Farm Gate