KENYA WASHED ARABICA
AB PLUS RUKA CHUI

sweet • citric • smooth • velvet • black tea • cassis

Region
Kirinyaga, Nyeri & Murang'a

Producer
Kianjiru, Kangocho, Ruchu, Ruambiti Factories

Altitude
1,600 - 1,800 masl

Variety
SL-34, SL-28, Ruiru 11 & Batian

Harvest Period
Oct - Dec & Apr - Jul

Classification
Screen 16/18

Processing
Washed

The total area under coffee cultivation in Kenya is estimated at 160,000 hectares. Plantations make up about one-third of the area. However, the most significant part of the land is used by smallholder farmers. They are usually members of cooperatives. Commonly, the coffee is being sold via weekly auctions during the harvesting season.

The pricing between buyer and seller is defined by the cup quality and grading defined by the bean size. Coffee beans screened above 15/16 are named „AB" and are the second biggest of their kind. The add-on „Top" or „Plus" refers to the cup profile, which is especially fine and complex. The combination of red volcanic soil, high altitude, and the ideal climate have a decisive impact on the development of the aroma and flavors that characterize this coffee.

A great example is our L+B selection Ruka Chui. 'Ruka' is a Swahili word meaning Jump and 'Chui' is a Swahili word meaning Leopard. This AB Plus coffee is a blend coming from the central regions of Murang'a, Nyeri, and Kirinyaga. It is composed of SL-34, SL-28, Ruiru 11, and Batian varieties, which all benefit from the high altitudes, the deep red and nutritious volcanic soils, and the moderate rainfalls in the area. During harvest season, red ripe cherry is brought to the factory where it is meticulously sorted, properly de-pulped and fermented, washed, and then dried on raised drying tables.

LIST + BEISLER

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