



# Kenya Kamwangi AA/AB

red currant - tomato - sweet & juicy

AFRICA



Producer: Kamwangi Factory



Region: Central Kenya, Kirinyaga



Cultivar: SL28, SL34, Ruiru11



Processing: Fully Washed



Elevation: 1500 - 1800 MASL



Harvest: May-June / Nov - Dec



Edwin Gichuki, Factory Manager 



Raised African Drying Beds 



Atlantic Specialty purchased this lot through our sister office: East African Trading Company (aka DORMAN'S LLC) Kamwangi is one of three factories run by the New Ngariama Co-op. Located in central Kenya on the slopes of Mount Kenya, Kamwangi Factory is world renowned for its amazing flavor characteristics.

This coffee is grown in rich red-volcanic soil that's organically infused with all the minerals and the goodness necessary for optimum production. The coffee cherries are hand sorted by farmers before production. The coffee is pulped and the coffee is fermented for up to 36 hours under close supervision depending on climate temperatures. After fermentation, the coffees are washed and density graded through washing channels. It is then soaked in clean water overnight. Coffees will sun dry for 12-20 days on African drying beds. While drying the coffee is protected with plastic at midday and night to protect beans from moisture, rain, and excessive temperatures.

Banana, Maize, Grevillea and Macadamia trees are also planted to provide shade for coffee growth.