



LIST + BEISLER

KENYA

WASHED
AB TOP
KIRINYAGA
KAGONGO

Premium
Coffee
Culture

since 1901



Kenya

Region

Kagongo, Kirinyaga District

Producer

Kagongo Coffee Factory,
Baragwi Cooperative Society

Altitude

1,700 – 1,800 masl.

Variety

SL 34, SL 28

Harvest Period

Nov - Dec

Classification

AB Top

Processing

Washed

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Kenya is known for growing some of the most intense coffees of the world. The coffees are rich in fruity acidity while maintaining a heavy body. Some people believe this is drawn from the red volcanic soils surrounding Mount Kenya. The total area under coffee cultivation in Kenya is estimated at 160,000 hectares. The largest part of the land is used by smallholder farmers who assign themselves to cooperatives.

Situated in central Kenya, the Kagongo Coffee Factory is located in the west of Kirinyaga District on the beautiful southern slopes of Mount Kenya. In the language of the native ethnic group Kikuyu, Kagongo is the the word for "high ground" and thus a tribute to its elevated location. This region is famous for its fertile volcanic soils and offers breathtaking views over the snowcapped mountains. The Kagongo mill is part of the Baragwi Cooperative Society. It connects almost 17,000 members, drawn from 12 wet mills, to promote their interests. The cooperative arranges for coffee processing, grading, packing, shipping and marketing for the best possible price. The aim is to ensure production of high-quality coffee, using modern farming techniques and supporting sustainable socio-economic growth of the community.

Around 500 smallholder farmers deliver their harvest from about 200,000 coffee trees to the Kagongo Coffee Factory. Special about the mill is the use of fresh water from the nearby Mukindo River for the fermentation of the coffee cherries. Afterwards, the coffee beans are laid out on raised beds to dry in the sun to develop their distinctive qualities. This Kagongo coffee has a great depth of flavor with intense notes of black currant and a strong fruity acidity.

Dominant Fruity Acidity • **Intense Black Currant**
Slight Ripe Tomatoe Sweetness