



LIST + BEISLER

KENYA

# RUKA CHUI AB PLUS

Premium  
Coffee  
Culture

since 1901



## Kenya

### Region

Nyeri

### Producer

Smallholder farms

### Altitude

1,600 – 2,000 masl.

### Variety

SL 28, SL 34

### Harvest Period

Oct – Dec (main crop)

Jun – Aug (fly crop)

### Classification

AB Plus

### Processing

Fully Washed

## KENYA AB PLUS RUKA CHUI

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 largest part of the land is used by smallholder farmers who assign themselves to cooperatives. Normally, the coffee is being sold via auctions that take place weekly during harvesting season.

The pricing between buyer and seller is defined by the cup quality and the grading, which is mostly depending on the bean size. Coffee beans that are 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 altitudes and the ideal climate has a decisive impact on the development of the aroma that characterizes this coffee. Due to the geographical location on the equator there is only little distinction between the different seasons in Kenya.

The harvest takes place several times per year compared to other coffee producing countries. The Nyeri region is located in the heart of the central highlands, between the western outskirts of Mount Kenya and eastern end of the Great Rift Valley. It is famous for producing the best coffees of the country. All coffees are wet processed and dried under the African sun on so called "African Beds" down to a moisture content of approx. 12% once the fermentation is done.

Sweet • Orange • Black Currant  
Intense Citric Acidity • Yellow Dried Fruits