

KENYA



Region

Embu

Producer

Smallholder producers

Altitude

1,300 - 1,900 masl

Variety

SL28, SL34, R11

Harvest Period

Oct - Dec

Processing

Washed

KENYA WASHED ARABICA PB PLUS MARUMARU

citric • bright • juicy • smooth • cassis • lemony • rhubarb

Kenya is renowned for cultivating some of the most intense coffees globally. Some people believe this is drawn from the red volcanic soils surrounding Mount Kenya. But variety, micro-climate, altitude, and the adequate balance of rain and sunshine play an essential role in the definition of this high-quality coffee. The total area under coffee cultivation in Kenya is estimated at 160,000 hectares.

The majority of its coffee comes from Central Kenya, an area renowned for the exceptional quality and complexity of its coffee. However, Kenya boasts approximately 10 distinct coffee-producing regions. This washed "Marumaru" hails from the Embu region, named after the town of the same name, situated on the slopes of Mt. Kenya, about 125 kilometers northeast of Nairobi. In Embu, the majority of farmers are smallholders cultivating both coffee and tea as cash crops.

In Kenya, coffee is graded using a combination of bean size and quality. For instance, AA is for the larger beans with screen size 18+ and PB is a grade for peaberries, which are single beans grown inside a coffee cherry instead of two. During harvest, the farmers select only the ripest cherries and pick them manually. Afterward, the coffee cherries are sorted, fermented, washed, and graded. Then, the parchment is spread out in the sun to dry. Once the desired moisture content has reached 10.5-11.5%, the parchment is hulled, graded, sorted again, and finally prepared for transport.

We invite you to try "Marumaru," an L+B brand distinguished by the sweetness and intense acidity that characterize high-quality Kenyan coffees.

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