



Kenya

AA Plus

PRODUCER INFORMATION

ALTITUDE: 1,400 - 2,000 meters
HARVEST: February - March, November- December
AVAILABILITY: Auction closed October - December
SOIL TYPE: Volcanic Clay
REGION: Mt. Kenya, Central
VARIETIES: Kenyan Bourbon
COFFEE PROCESSING: Double fermentaion
DRYING: Raised Beds
CERTIFICATIONS:



Map by Wikipedia

Tasting Notes

Cup notes: Very good acidity, Medium silky body

Flavor notes: Strong Apricot, other stone fruits, Bright Currant, Citrus

