

kenya giakanja

yuzu | yellow cake | vanilla frosting | pomegranate



wow. what a well run washing station and cooperative. giakanja fcs has operated as an independent cooperative and factory since 2000, and has had steady leadership over the past several years in chairman peter wachira and factory manager john kirathe mbai. giakanja has consistently paid out the highest premiums to their contributing farmers over the past few years in nyeri county, which is no small feat. the cherry quality they are able to attract is evident in the cup quality.

the factory is well maintained and operated, with fresh paint, steel drying tables, clean water channels, and beautiful views. detailed records exist to verify that everything is "above board", with the cooperative taking only 12% of revenue, ensuring good prices for buyers, and more money going to farmers.

this particular coffee is grown between 1705 and 1800 meters, and consists of 90% sl-28 and sl-34 varieties, with trace amounts of batian and ruiru 11. it is fully washed, with 72 hours of fermentation and 21 days of raised bed drying.

coffee is transparency

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at onelinecoffee.com



one
line
coffee