

kenya kiandu

peach | jammy | passionfruit | dark honey



the kiandu coffee factory has a long history in kenyan specialty coffee. more than thirty years ago, they joined with 17 other factories (or washing stations) to form the famous tetu coffee growers cooperative. in 1989, they split from tetu to join the mutheka farmers cooperative society. then finally, in 2011, they formed their own society under the kiandu name.

kiandu is specifically known throughout nyeri for their good factory management and high returns paid to their society members.

this particular coffee is grown between 1700 and 1900 meters, and consists of sl-28, sl-34 varieties, batian, and ruru 11 varieties. it is fully washed, with 12-48 hours of dry fermentation and 7-14 days of raised bed drying.

coffee is working together

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

