

kenya gathaithi

black tea | apricot | plum skin | albariño wine



the gathaithi farmer's cooperative society is new to us, our first purchase from this 1542 member cooperative. however, they're not new to coffee! the farmers of gathaithi broke off from the huge tetu society back in 2000, and have found great success then. farmer's tend to stay with the cooperative, as it provides not just good technical support, but pre-harvest financing, using funds from the previous year's sales. this helps farmers pay for schooling, farm inputs, and emergencies.

the cooperative works with a field partner named coffee management services. this company is helping members in areas like training, access to printed sustainability materials, and access to the best inputs.

this particular coffee is grown around 1650 meters, and consists of 90% sl28, with trace amounts of sl34, batian, and ruru 11 varieties. it is fully washed, with overnight fermentation and 7-15 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

