

kenya gicherori

candied lime | vanilla cake | starfruit | milk chocolate



another new kenya arrival for us. this coffee comes from the large kibugu farmers cooperative society, and more specifically, from 1200 members around the gicherori wet mill in the town is gicherori. the town sits in a relatively densely populated area of embu county, just south of mt. kenya. this means that most member farmers hold around a hectare of land, and most practice polyculture, growing eta, corn, bananas, and macadamia nuts. kibugu has a field committee that travels around the area to member farms, spending predetermined days with members on their farms. this allows for technical support that's completely customized to the unique terroir of their farm. they also have an advance payment program pre-harvest, giving members financial stability throughout the year.

this particular coffee is grown around 1650 meters, and consists of sl28 and sl34 cultivars. it is fully washed, with overnight fermentation and 7-15 days of raised bed drying.

coffee is a common vision

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

