



# Kenya

## Kiunyu - Kiamutugu

Passport Reserve

Country..... Kenya  
Farm..... Kiunyu  
Varietal..... SL34, Ruiru 11  
Altitude..... 1650 Meters  
Process..... Washed

### Cupping Profile:

Acidity - 8  
Body - 8.5, Well Rounded  
Flavor - 9, Roasted Hazelnut, Almond  
Aftertaste - 9, Caramel  
Sweetness - 9, Brown Sugar  
Roast - Light  
PT's Score - 92

The Kiunyu Coffee Factory is located in the Central Province, Kirinyaga District in Ngariama near Kerugoya town. The farm was established in the 1960's and rests on a 7 acres peice of land. The farm is run by Mathew Nthiga, the factory manager with an 8 permanent members on staff.

The region lies at 1650 meters and has deep, fertile and well drained volcanic red soils that are ideal for coffee production. The area experiences biennial production with the early harvest being from April-June and the late harvest between October and December. This crop is from the April-June harvest.

After harvesting, the coffee is delivered to the factory where it undergoes the wet processing method. Water is pumped from the Karithathi river into the reservoir tanks for pulping and recirculation. After pulping, the coffee is stored overnight, washed, soaked and spread on the drying tables. The parchment is frequently turned on the drying tables before it is sorted and stored, awaiting delivery to the mills.



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