



Vournas Coffee Trading, Inc.

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Kenya Kahuro AB



Our Kenya Kahuro is cooperatively produced by 760 small farm holders in Kenya's Nyeri County. The Nyeri region's namesake comes from the Maasai word "nyiro", meaning red for its mineral-rich volcanic soil, a result of its proximity to Mt. Kenya, located a short distance to the East. Some of Kenya's best coffees are grown in Nyeri where the combination of altitude, climate and small farm holder varieties make for a very rich cup. SL28 and SL34 varieties that comprise this lot are processed by the Kahuro Wash Station on the foothills of Mount Kenya. It has a sweet, citrusy, floral aroma, and cups with very good acidity and notes of honey and black cherry. Our Kenya Kahuro is an AB grade (15/16 screen) —a slightly smaller bean than Kenya AA, and regarded by some as a superior coffee. Whenever possible we prefer to stock two Kenyan offerings, but whether

you favor the AB or the AA, many consider Kenya to be a must-have. With regards to acidity and brightness, Kenya is widely recognized as the bar, and this offering from Kahuro Wash Station with its cherry sweetness and accented brightness clearly lives up our industry's namesake. Nyeri is home to a majority of Kikuyus, Kenya's most populous tribe who comprise approximately 22% of their overall population. The Kikuyu people are predominantly farmers and horticulturalists who produce coffee and tea as cash crops side-by-side an assortment of flowers, corn, beans, berries, vegetables, hot peppers and potatoes. Profits earned from Nyeri's coffee and tea exports has funded the region's infrastructure, education, clean water and power. Many Nyeri residents, both Kikuyu people and Luo, Meru, Kamba, Embu, Borana and Somali people operate their own retail businesses or sell their flowers and produce in the many open-air markets throughout the many towns in the region. Nyeri is home to one of Kenya's mildest climates. Temperatures range between 53°F in winter months (June/July) to 80°F in the warmer months (Jan-Mar and Sep-Oct). Coupled with high precipitations year-round, and an average rainfall of 19 inches during the dry season, and up to 60 inches during the rainy season, it becomes clear why Nyeri is prime territory for both coffee and agricultural production. Nyeri lies a short distance north of Kenya's capital, Nairobi, and with Mt. Kenya to the east and Aberdare National Park just 9 miles to the east, it's become a popular tourism hub, nestled in between a bit of everything in Central Kenya. Like Mt. Kenya, the Aberdare Ranges were formed eons ago from now extinct volcanic activity. Visitors here enjoy spectacular views of the Nyeri hills and valleys, Mt. Kenya to the east, and the Great Rift Valley to the west. Aberdare Park features a number of clear water streams and breathtaking waterfalls, including the incredible Zaina, Karuru, and Gura Falls. Each of these natural wonders feature mesmerizing drops, respectively ranging from 459' to 892' to 1,000 feet!! Aberdare Park is also home to large numbers of endangered species like the black rhino, black leopard, African elephant, and bongo antelope. Kenya has long been established as a leader in high-grade East African arabica—its best lots are famed for their fruity, clean, complex profiles, offering balance and pronounced tasting notes of everything from berries and stone fruit to sweet citrus, rightly fetching a handsome auction price. The Nairobi Coffee Exchange auctions are a quality based payment system that functions as the nerve center of a well oiled industry built upon decades of lab-based agri-research, applied farming and a strong network of cooperatives. At the exchanges small farmers have a 'seat at the table' so to speak, where they can access a wide range of international buyers who have the will and capital to outbid one another in the perennial quest for a perfect cup. Truth be told, Kenya's growers are owed much of today's industry praise; for generations they have pushed the envelope and tested the limits of farming and processing capabilities in order to embrace advances in growing science. The main growing regions extend from the 17,000 foot, central peak of Mount Kenya all the way to the outskirts of the capital city of Nairobi to the south. Another portion of arabica farmlands lie on the slopes of Mt. Elgon, against Kenya's western border with Uganda.

Cupping Notes: Sweet, citrusy, floral aroma. Very good acidity with notes of honey, black cherry and black tea.



Producer:	Small Farm Holders
Region:	Nyeri
Variety:	SL28 & SL34
Processing:	Washed & Sun Dried
Altitude:	4,100 – 6,500 ft (1250 - 2000m)
Coffee Grading:	AB (15/16 screen)
Harvest:	Apr - Sep Oct - Dec

