

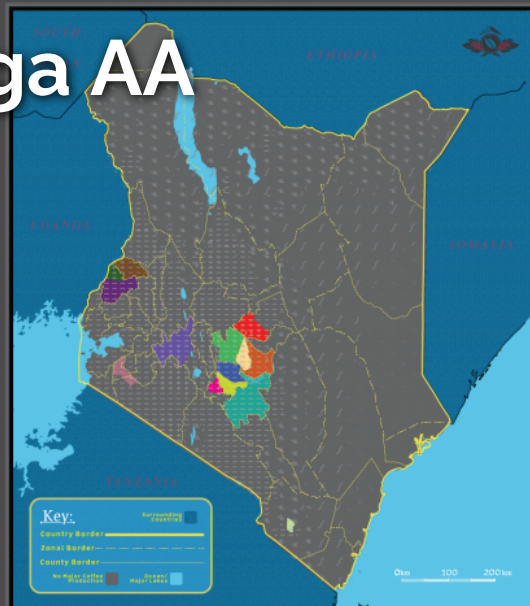
Uteuzi Jimbo - Kirinyaga AA (GrainPro)



Legend:

Regions

Bungoma	Mt. Elgon
Embu	Murang'a
Kiambu	Nakuru
Kirinyaga	Nyeri
Kisii	Thika
Machakos	Taita Taveta
Meru	Trans-Nzola



First Edition



Beanology Format

Kenyan coffees, for a lot of roasters, are showcase coffees, those that stand out above all others for brash acidity, ripe fruit, and rich sugars. We can all remember that first experience with a Kenyan coffee, how it floored us with gripping acid. For a long time, however, we've tended to paint all of Kenya with the same brushstroke, without digging in to see what each county could have to offer us as for diversity of flavor or profile.

With our regional program *Uteuzi Jimbo*, Swahili for "county select," we aim to do just this. Collaborating with our export partner Dormans, we've selected three counties to begin an exposé of what each region can offer if we take the time to look: Nyeri, Embu, and Kirinyaga.

Nyeri

These coffees are often considered the "Kenyan yard stick," and we've found the best of them to show higher fructose sugars, brighter forward acids, and light, juicy bodies.

Embu

ID# 10579

Origin	Kenya
Region	Kirinyaga
Variety	SL-28, SL-34, Ruiru 11, Batian
Proc. Method	Washed

The Cup

"Very sweet with intense citric acidity and a heavy mouthfeel; lots of chocolate and cola with floral, grapefruit, cherry and cascade hops flavors."



To the east of Mt. Kenya, Embu coffees are quite often heavier on the palate, showing darker forest fruits, browning sugars, and a rounder, more balanced acid profile.

Kirinyaga

Smashed in between Nyeri and Embu, this tiny county's coffees show high complexity, refined acids, florals, and more delicate fruits.

Location Map

Gallery Uteuzi Jimbo - Kirinyaga AA (GrainPro)

