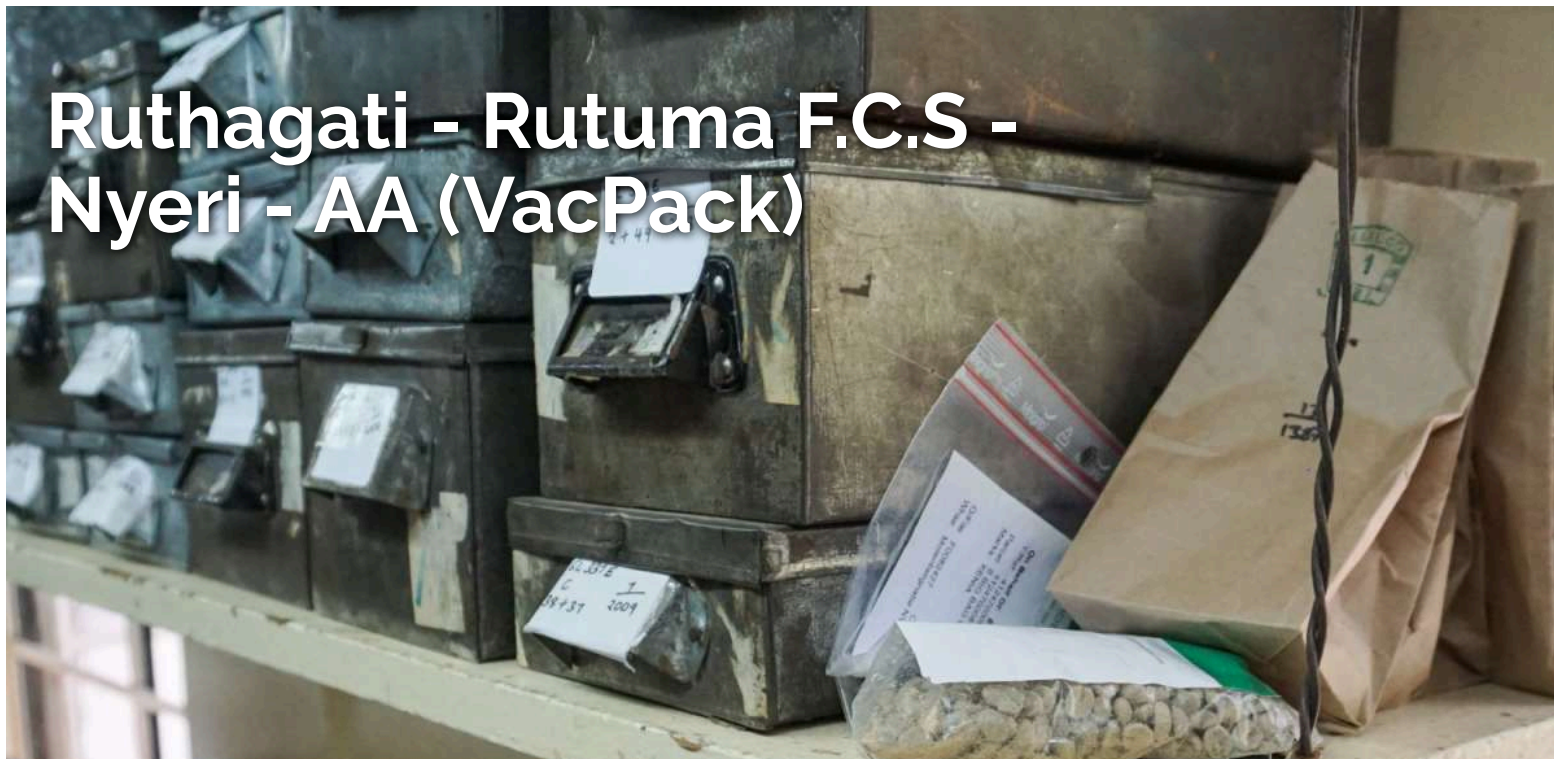


# Ruthagati - Rutuma F.C.S - Nyeri - AA (VacPack)



Rutuma Farmers Cooperative Society operates several factories on and around the southern slopes of Mt. Kenya, including the Ruthagati factory. Most of the farmer members grow SL-28 and SL-34 varieties in rich volcanic soil. Coffee is delivered fresh directly after being harvested, and is depulped before being fermented (typically overnight) and washed using fresh water from the Keremia streams. The coffee is dried on raised beds under full sun, turned and sorted constantly during the drying process for quality.

For more information about coffee production in Kenya, visit our [Kenya Origin Page](#).

ID# 11855

Origin Region	Kenya Nyeri Various smallholder members of Rutuma Farmers Cooperative Society
Farm	SL-28, SL-34, Ruiru 11, Batian
Variety	1700-1800 masl
Altitude	Washed
Proc. Method	November-December
Harvest Schedule	

## The Cup

" Yellow peach, sweet, vibrant, lime, spun toffee, berry, cherry blossom, hoppy, super sweet, bright"

## Gallery Ruthagati - Rutuma F.C.S - Nyeri - AA (VacPack)

