

Uteuzi Jimbo - Western (2019 Harvest)



The Regional Select program was created to highlight the unique profiles we have found that are inherent to various microclimates in many of the countries from which we source green coffee. Local variables like wind patterns, soil quality, sunlight, elevation, and other environmental influencers have much to do with the common characteristics that separate, say, a Northern Colombian from a Southern Colombian coffee, just as they inform the differences between a Colombian and a Kenyan.

For our Regional Select offerings, we source based on cup quality and character, seeking a balance of "taste of place" with availability and price. These lots are built as blends from coffees that cup out between 84–87 on our 100-point cupping scale, and come with regional and often microregional traceability, but are not farm- or producer-specific.

Uteuzi Jimbo is the Swahili for "county select," which is how the regional profiles of Kenya are made distinct on our offerings sheets, and our sourcing team has identified the most classic characteristics within each of the main regions in which we seek these local profiles.

ID# 13692

Origin	Kenya
Farm	Various smallholder farmers
Variety	SL-28, SL-34, Ruiru 11, Batian, K7
Altitude	1700–2000 masl
Proc. Method	Washed

The Cup

" Sweet and savory with lemon and chocolate flavors and a heavy mouthfeel."



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

Gallery

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