



**Opal Coffee**  
Specialty Green

# Kenya - Maganjo AB

Our Website:  
[www.opal.coffee](http://www.opal.coffee)

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
[trade@opalcoffee.nz](mailto:trade@opalcoffee.nz)  
[trade@opalcoffee.us](mailto:trade@opalcoffee.us)





**Opal Coffee**  
Specialty Green

## HISTORY

Coffee was first planted in Kenya at the French Catholic Mission in Bura on the slopes of Taita hills as early as 1885. In 1896, it was planted in a mission station in Kibwezi, near Machakos town about 200 km from Nairobi. However, due to the hot and dry climate, the coffee did not do well.

Coffee in Kenya undergoes a thorough grading system. For each coffee lot produced, the coffee beans are rigorously tested for quality and then sorted into various grades depending on size, weight and shape. Kenya AA coffee, Kenya's premium grade of coffee, is simply a measure of the size, weight and shape of the bean. Size is important because bigger beans mean more aroma and flavour – the two qualities that are of the utmost importance to coffee drinkers..

## PRODUCER

RUMUKIA FARMERS COOPERATIVE SOCIETY

## LOCATION



 COUNTRY  
**KENYA**



ALTITUDE  
**1700 - 1850 MASL**

 REGION  
**MT. KENYA, NYERI**



## VARIETALS



**SL28**



**SL24**



**RUIRU**



## TECHNICAL



HARVEST

**OCT- JAN**



PROCESSING METHOD

**KENYAN WASHED**



CHARACTERISTICS

**BRIGHT ACIDITY OF RED APPLE, SMOOTH BODY,  
NOTES OF VANILLA AND APRICOT WITH  
PLEASANT, LINGERING AFTERTASTE**