

Producer: Kigari FCS

Wet mill: Thagu

Location: Meru County, Kenya (Foothills of Mt. Kenya)

Altitude: 1700m

Coffee Varieties: SL28, SL34, Ruiru11, Batian

Processing Method: Fully Washed

Drying Method: Sun-dried on raised beds

Quality Grade: Specialty Coffee

Cup Score: 87.25

Tasting Notes: Black currant, floral, dark chocolate, medium acidity, medium body

About Kigari FCS:

Established in 1999, Kigari FCS represents the collective efforts of dedicated coffee farmers in Meru County, nestled at the foothills of Mount Kenya along the Equator. Coffee here thrives in volcanic soils and benefits from pristine waters sourced from the Mutonga and Thagu rivers.

With a community-centric approach, Kigari comprises 1,048 active coffee growers, including significant participation from women and youth. Each cherry is carefully handpicked, ensuring only the ripest fruits are processed. Meticulous sorting, pulping, fermentation, sun-drying processes on raised beds and put in conditioning bins where it is turned continuously to ensure uniform conditions during storage contributing to the distinctive quality and flavor profile of Kigari's coffee.

Kigari coffee embodies sustainability, meticulous care, and community pride, making it a prime selection for specialty coffee enthusiasts looking to experience authentic Kenyan excellence.