



GUAMA



TASTING NOTES

BLACK GRAPE / GUAVA / JUICY

Making its Square Mile debut, Guama from Kirinyaga County, Kenya has arrived!

Sunshine in a cup with notes of black grape and guava, this filter swirls with fruity fuchsia tones. Processed at the Guama Factory wet mill, it's been processing coffee since 1974. Sourcing cherries from smallholder farmers, after the harvest, the cherries are hand-sorted and pulped. Following this, the leftover parchment is then fermented overnight, washed and sun dried on African beds for 8-14 days. Managed by the Baragwi Farmers' Cooperative Society, they're known for their consistency and producing high quality coffees from the Kirinyaga region.

A delight for sunny days, Guama adds a tropical twist to your coffee routine and we can't wait for you to dive straight in.

Coffee: Guama
Country: Kenya
Region: Kirinyaga County
Producers: Baragwi Farmer's Coop Society
Roast Level: Light
Varieties: SL28, SL34, Batian, Ruiru 11
Process: Washed
Altitude: 1600-1800 MASL
Landed: May

▼ FILTER