



# NAIBERI



## TASTING NOTES

BLACKCURRANT / JAMMY / RHUBARB

A gorgeous coffee, Naiberi from Western Kenya, offers a jammy texture, lots of sweetness, and a finish of stewed rhubarb, making for a super tasty, super rewarding brew.

Naiberi Estate, nestled in the highlands of Kenya's Rift Valley, is owned by Philip Kiprop Sawe, who has cultivated coffee here since 2014. At a high altitude of 1,980 meters, the 10-hectare estate benefits from rich volcanic soils and abundant rainfall, providing ideal conditions for its SL28 and Ruiru 11 trees.

This unique lot is a prime example of why Western Kenyan coffees are so intriguing. The Uasin Gishu County is among the counties in the former Rift Valley province along the border with Uganda. Well-made coffees from this region tend to be more about texture and balance than their acidity-forward counterparts from Central Kenya. The region's trend toward medium-sized estates, like Naiberi Estate, along with an entrepreneurial spirit, contributes to a diversity that contrasts with the more common cooperative and factory models associated with Kenyan coffee production.

Coffee: Naiberi  
Country: Kenya  
Region: Uasin Gishu County  
Producers: Philip Kiprop Sawe  
Roast Level: Light  
Variety: Ruiru 11, SL28  
Process: Washed  
Altitude: 1980 MASL  
Landed: October

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