



KENYA

MWEIGA AA

Profile

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| Country | Kenya |
| County | Nyeri |
| Town | Mweiga |
| Estate | Sasini |
| Altitude | 1900 masl |
| Varieties | SL34, SL28, Ruiru 11, Batian |
| Harvest | October - December; April - September |
| Process | Washed |





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In the north of Nyeri county, close to the Laikipia border lies Mweiga, a small town near the eastern edge of the Aberdare National Park overlooking the elephant migration route that connects it to Mt Kenya Forest. The farm that is now owned by Sasini was established as Mweiga back in 1919. Ex soldiers planted the first coffee in 1920 after being relocated there after the war.

The Bronzed tips of SL34 and bright yellow green of SL28 are of course to be found on the estate. Ruiru 11, a cross aimed at improving the coffee berry disease resistance following the 1968 epidemic is also present. It has a slightly more complicated lineage, and is hand pollinated for mass propagation. A male plant brings traits from Sudan Rume, K7, Timor Hybrids, as well as N39, SL28, SL34 and Bourbon. This produces a tall plant that is bred with the compact female plant with a Catimor lineage to produce a complex, highly productive composite F1 variety, that is then distributed to farmers to grow. Batian shares a name with the highest peak of Mount Kenya, second highest mountain in the country.

Coffee in Kenya is picked, sorted, and fermented to remove the flesh of the cherry. Cleaned beans are then rested under water in tanks an additional time, and it is this step that gives the added depth and clarity to a lot of the coffees. Soaking in this way allows for a tighter control over drying bed allocation and the management of quality, as coffee on this estate is solely dried under the sun.



Sasini cupping lab