

A vibrant cup filled with the lively flavours of cherry, forest berries, and dried fruit, gently settling into a smooth caramel and cocoa base. A special roast to be enjoyed as you wish, whether as an espresso in your morning flat white, or as a filter.



Country: Kenya

Location: Rongo, Migori County

Producer: Misadhi Coffee

Process: Washed

Cultivar: Ruiru 11, Batian, SL28 and SL34

Altitude: 1400 – 1600 masl

Harvest: 2024

Another fantastic and versatile coffee that brews excellently as an espresso or filter. As an espresso, it delivers a complex cup with a juicy body and a sparkling yet balanced acidity. As a filter, the zesty notes are a little less prominent, resulting in a comforting and sophisticated brew.

MORE ABOUT THE PRODUCER

This lot was produced by Misadhi Coffee, who operate within the regions of Kisii, Homa Bay, Migori, and Nyamira. All cherries are collected in buying centres across the ward by a buying centre manager, where they are gathered and eventually sent off for delivery at Misadhi's processing facilities in Rongo, Migori.

Misadhi work with over 2000 farmers, providing them with training on modern farming techniques, quality coffee seedlings, and assistance from a certified agronomist.

Lot 20

Lot 20 Coffee is a Kenyan coffee company based in Kericho County. Established in 2020, the company specialises in exporting and processing high-quality coffee, with a focus on experimental fermentation techniques. Lot 20 works directly with smallholder farmers across multiple counties in Kenya and is known for its innovative approach to coffee production, community involvement, and dedication to transparency.

Lot 20 also challenges common misconceptions about Kenyan coffee, particularly the idea of a singular "Kenyan coffee profile." Kenya is a vast country with diverse coffee-growing regions, each with unique cultivation methods and flavour profiles. In western Kenya, where Lot 20 operates, coffee farming began in the 1940s, and the region has embraced newer hybrid varieties like Ruiru 11 and Batian, developed by the Coffee Research Institute for their resilience against disease and climate change. These hybrids are now more commonly planted than traditional SL28 and SL34 varieties, reflecting the evolving landscape of Kenyan coffee farming.