



Kenya AA Top auction lots

Region of Origin: We buy only unblended Kenyas from cooperatives all over the country, based entirely on cup profile – ** Our website contains the most current information on specific cooperatives and regions **



Altitude: up to 2200 meters

Growing Conditions: Most of Kenya's coffee is grown north of Nairobi on the fertile slopes of Mt. Kenya, at elevations reaching 2200 meters. Rich volcanic soil nurtures the coffee plants which receive comparatively little rain for an equatorial region.

Varieties: Bourbon and typica are occasionally found among a number of hybrids. The SL28 is one of the oldest and best cupping hybrids in production in Kenya.



Cup Characteristics: Kenyan coffee enjoys a celebrated reputation for its bold and distinctive flavor. Of the hundreds of samples we cup each year we select only the most intense and sophisticated top auction lots. Highlighted by a vibrant wine-like acidity, you'll find deep fruit tones of freshly picked plum, juicy blackcurrant, or perfectly ripe blackberry. Similar to the elegance of big-bodied red wines with their complexity of flavors and luscious mouthfeel, our Kenya reveals its unique character slowly, from first sip to last.

Production Notes: Small farms of less than one half acre are the norm – about 400 trees per farm yield the equivalent of about 2 bags of green coffee per year. Many farmers grow other subsistence and cash crops as well.

Processing Notes: The best coffees mature between October and December. Only the most carefully fully washed qualities will make it into our roasteries.

Purchasing Notes: In the coffee world, Kenya is distinguished by its progressive marketing and auction system which provides commensurate prices to those farmers who produce the best coffees. Each small lot of Kenyan coffee is tasted by a board of expert cuppers who rate the coffees that are

then offered for auction each week during the season. Prices for the best coffees often run as high as four times the price of good quality Guatemalas or Colombias.

In order for us to secure the best coffees available, we work with a select group of importers who allow us to cup pre-auction samples and make our own bids on the coffees we like the best. Samples come directly from Nairobi, usually arrive by Friday afternoon, and we must roast, cup, evaluate, and decide on a bidding strategy before midday Monday Pacific time, to make the auction deadline.

At Batdorf & Bronson Roasters we select only the finest top grade auction lots and pay high premiums to secure them. Depending on how many bags are available from each auction lot (average size runs between 15-50 bags) we'll need between five and ten separate lots to build our year's supply. This means every year cupping hundreds of samples on this rather strict deadline, and keeping an open mind about our price volatility from this unique origin. The high costs are always worth it in the end – the reward is in the cup.



Scott Merle
Coffee Buyer/Roastmaster

