CAT FACTS

CAT&CLOUD

RIAKIBERU

GRAPEFRUIT • POMEGRANATE • ARNOLD PALMER

LIGHT — DARK

ORIGIN // **GUATEMALA**
REGION // **ANTIGUA**
PRODUCER // **VARIOUS**
VARIETY // **VARIOUS**
ELEVATION // **1,500 - 2,000 M.A.S.L.**
PROCESS // **WASHED**

CONNECT

Riakiberu is a washed coffee from Kenya, grown by smallholder farmers in Kamacharia, Murang'a. Each farmer works just 1–2 hectares on average and delivers cherries to the Riakiberu factory, where they're processed together. The factory invests in both its people and its land: farmers receive ongoing training in good agricultural practices and sustainable farming, members plant trees, wastewater flows into soak pits that protect local water sources, and coffee grows alongside bananas and maize under Grevillea, a type of fast growing shade tree. Discovering the care behind this profile on the cupping table was a highlight for our team, and a reminder that, like these farmers, we never stop seeking knowledge and improving on purpose.

EXPERIENCE

Riakiberu is balanced, clean, and juicy. When hot, it opens with vivid grapefruit and ripe, juicy pomegranate, carried by a bright citric acidity that is lively and well structured. As the cup cools, the flavors integrate seamlessly into a refreshing Arnold Palmer, sweet black tea and lemonade in a single sip, leading to a long, clean finish. From first sip to last, it stays balanced and remarkably clear. Riakiberu shines best as black coffee, where its Kenyan terroir comes through in every sip, and it's made for a coffee enthusiast who wants a bright, juicy, balanced cup.

REGION:

MURANG'A

Murang'a sits in the heart of Kenya's coffee country, bordering on the south of Nyeri and northeast of Kirinyaga regions. Riakiberu's farms grow at 1,650 meters above sea level in rich red volcanic soils, with about 1,200 mm of rain a year and temperatures between 16°C and 26°C. That mineral-rich soil gives the coffee its dynamic intensity and the bright, punchy acidity and clarity Kenya is loved for, which shows up in the cup as grapefruit and pomegranate.

PROCESSING METHOD:

WASHED

Riakiberu's careful washing process is why the cup tastes so clean and clear. Cherries are handpicked at peak ripeness and delivered to the wet mill, where they are depulped and fermented in cement tanks for 12–24 hours so the mucilage breaks down naturally. The parchment is then thoroughly washed and dried on raised African beds for 10–22 days, turned frequently for even drying.

NOTES: