



## **FLORES TURA JAJI WET HULL TRIPLE PICK GRAINPRO**

Notes: PEAR, DATE, LAVENDER, HERBACEOUS, DARK CHOCOLATE

### **ORIGIN INFORMATION**

Grower: 52 smallholder farmers organized around the Adena Coffee Manggarai  
Variety: Catimor, Lini-S, and Typica  
Region: Ruteng, Manggarai Regency, East Nusa Tenggara Province, Indonesia  
Harvest: May - August  
Altitude: 1,200 – 1,700 masl  
Soil: Volcanic loam  
Process: Wet hulled and dried in the sun  
Certifications: Conventional

### **BACKGROUND DETAILS**

#### Regional details

Tradition runs deep in the Ende Regency on the island of Flores, now establishing a reputation for cup profiles derived from the classic Indonesian style of coffee cultivation and processing. Coffee is cultivated and harvested from farms that average less than 3 acres in size. Producers maintain a traditional village lifestyle and cultural practices called Tura Jaji. Coffee is managed under an agroforestry system that integrates coffee with diverse native tree species, supporting both ecological balance and long-term sustainability.



## Processing Details

Each producer carefully sorts their harvested cherries and delivers them to a centralized mill to be depulped and fermented overnight. Then the coffee is washed and laid out on patios to shed the excess water from the parchment covered beans. Next the coffee takes a detour from the conventional path of processing in other origins, wherein, the coffee parchment is removed while the coffee still has a high moisture content. This wet-hulling process, called Giling Basah in the Indonesian language, leaves the coffee bean exposed while drying on patios to a moisture percentage acceptable for export. This Indonesian processing method gives the bean its unique bluish color and the hallmark Indonesian profile.