



FLORES LUJANG FINE ROBUSTA GRAINPRO

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

ORIGIN INFORMATION

Grower: 100 smallholder farmers organized around the Adena Coffee Manggarai
Variety: Robusta
Region: Ruteng, Manggarai Regency, East Nusa Tenggara Province, Indonesia
Harvest: June - September
Altitude: 1,000 – 1,200 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

There is a growing trend in the specialty coffee world to seek out the Robusta species, which is considered more tolerant to the impacts of climate changes than the Arabica species. Robusta's flavor profiles, which have a negative reputation, might improve significantly with some of the processing innovations previously reserved for Arabica coffee. This lot is an example of carefully harvested and sorted cherries delivered to a centralized mill where the cherries are floated to remove less dense and damaged beans. Next the cherries are placed on patios and gently dry to 11 percent moisture.