



PAPUA NEW GUINEA NEBILYER VALLEY A 16+ ECOTACT

Notes: MALT, HERBACEOUS, FULL-BODY

ORIGIN INFORMATION

Grower	Smallholder farmers organized around the Kuta mill
Variety	Bourbon, Typica
Region	Tambul-Nebilyer District, Papua New Guinea
Harvest	April-September
Altitude	1350 masl
Soil	Volcanic loam
Process	Centrally processed, fully washed and sundried
Certification:	Conventional

BACKGROUND DETAILS

Royal has a long history buying coffee from the Leahy family, one of Papua New Guinea's (PNG) most prominent in the coffee business. For multiple generations the Leahys have been based in PNG's remote western highlands, growing, processing, and exporting specialty coffee against all odds. All our Nebilyer Valley coffees share a rich tactile, deep caramelized earthy-sweetness, and PNG's characteristic herbaceous balance, with touches of citrus zest and sweet tomato. Under PNG export standards, "A" grade coffee is the best possible preparation and can be paired with any screen size designation.



PNG's Nebilyer Valley is a broad and fertile high-elevation valley in the country's western highlands. Mount Hagen, the largest nearby city of about 50,000 people, is extremely remote but also PNG's third largest. It's a thriving hub for rural trade across the highlands, and a veritable metropolis compared to most municipalities on the Highlands Highway, PNG's sole access route to the country's central provinces. Along with tropical fruits, spice, vanilla, livestock, and a huge variety of subsistence crops, farmers have been cultivating coffee here for about 80 years. As with other coffee producing areas of PNG, there is a mixture of large estates, known locally as "plantations", and individual smallholders with their own ancestral plots or share-cropped style land leases for the purpose of cultivation.

The Leahy family is considered the founders of the modern era in Nebilyer and nearby Waghi valleys. Brothers Mick and Dan Leahy, originally Australian prospectors, first entered the zone on foot in 1933, becoming the first westerners to make contact with the region's indigenous tribes. To open access to the highland valleys, the Leahys built an airstrip that is now one of the main streets in the town of Mount Hagen.

By now the Leahy family has resided in the Western Highlands for many generations. Over time, coffee was established as a cash crop for the valleys' remote farmers interested in western trade. The Leahy family, to support the industry as a peaceful and stable alternative to subsistence farming and local trade, has established an extensive coffee infrastructure in the valley that supports smallholders and larger estate owners alike through seedling distribution, organic fertilizer, processing, storage, milling, and exporting, all through the family's Kuta mill.