



FLORES BAJAWA NGURA GRAINPRO

Notes: FLORAL, MARSHMALLOW, COCOA POWDER, SOFT, SWEET

ORIGIN INFORMATION

Grower: Seven farming groups (Fa Masa, Suka Maju, Ateriji, Paptaki, Papawiu, Mezamogo, Wongawali)
Variety: Catimor, S795, Timor Hybrid, and Typica
Region: Bajawa, Ngada Regency, East Nusa Tenggara Province, Indonesia
Harvest: October-January
Altitude: 1752 meters
Soil: Volcanic loam
Process: Fully washed / Wet hulled and dried in the sun
Certifications: Conventional

BACKGROUND DETAILS

This coffee is sourced from family-owned farms located on the slopes of the Inerie volcano in the Ngada regency of Flores, one of the big islands in the Lesser Sunda archipelago of Indonesia. Over the last decade, a growing number of farmer groups have pooled resources to improve upon processing coffee using wet-hulling techniques (called "Ngura" in the Bajawan language) like those found in Sumatra. Attention to detail is exquisite, reflected in the ripe cherry selection, raised bed drying, and hand sorting done three times before export.