

# GAJAH VILLAGE



**Farm :**Gajah Village, Bener Meriah, Aceh

**Processor :** Arif

**Varietal :** Ateng super mix Bourbonn

**Elevation :** 1600-1700 masl

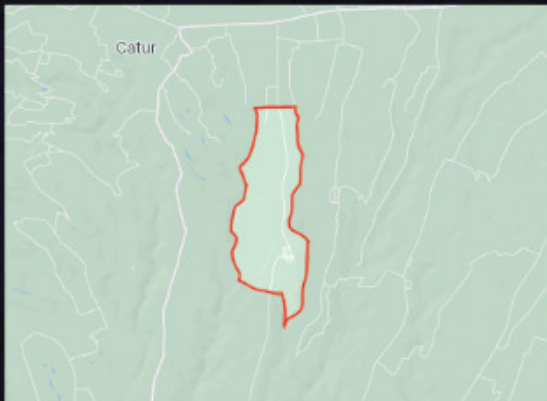
**Process Method :** 36h extended natural process

**Crop Year :** 2021

In 2016, after Arif finished his study in Yogyakarta, Central Java, and returned to his hometown in Bener Meriah, Aceh, He started farming and processing coffee. His father has run this business for a long time but is only limited to commercial coffee at that time. Over time, the retail coffee business has more and more obstacles due to various factors, so Arif started to look for ways to process coffee in a better way after seeing coffee development in coffee shops, one of which was natural and honey processes. Starting from a small quantity, and after trying various methods of proper fermentation and choosing a good quality cherry, Arif has finally succeeded in producing a coffee taste that is entirely consistent so far. The natural process with extended fermentation becomes one of the best processed by Arif.



# KAMALA BALI KINTAMANI #01



**Farm:** Batukaang, Bali  
**Farmer:** I Wayan Parum/ So So Good Coffee Company  
**Varietal:** S795, Kopyol  
**Elevation:** 1200- 1400masl  
**Processing Method:** Anaerobic Natural  
**Crop Year:** 2021

“Kamala’ means lotus as well as pale red in Sanskrit. This taste profile is our take on what Indonesian coffees could be under experimental yet directed post-harvest processing techniques. Kamala offers different arrays of fruity, boozy, cacao nibs and out of this world flavors.

This achieved through anaerobic fermentation, yeast & bacteria fermentation starters, pushing the fermentation to the apex of the curve and then drying with the cherries intact.

After coffee cherries were picked, then sent to a cherry sorting machine and start the fermentation straight away without any washing to preserve as much terroir characteristics as possible. The cherries are put into food grade plastic tank, then oxygen was vacuumed out of this tank before seal it and make sure that the coffees are fermenting in anaerobic fermentation from the get go. Then put this tank inside a temperature controlled room and ferment the coffee for 60 hours. After that the coffee was taken out to be dried naturally on raised beds.

With no washing done, this process lends to a darker, deep purple notes of berries as well as the cacao nibs note that is the hallmark of the Kamala profile.





# KAMALA FLORES UWU #01



**Farm:** Manggarai, Flores, East Nusa Tenggara  
**Farmer:** Simon Doma/ So So Good Coffee Company  
**Varietal:** Kartika  
**Elevation:** 1500 masl  
**Processing Method:** Anaerobic Natural  
**Crop Year:** 2021

Kamala' means lotus as well as pale red in Sanskrit. This taste profile is our take on what Indonesian coffees could be under experimental yet directed post-harvest processing techniques. Kamala offers different arrays of fruity, boozy, cacao nibs, and out-of-this-world flavors.

This is achieved through anaerobic fermentation, yeast & bacteria fermentation starters, pushing the fermentation to the apex of the curve and then drying with the cherries intact.

Kamala Flores Uwu are grown in Manggarai, Flores. Manggarai is considered the most fertile area in Flores island. The coffee trees are mostly surrounded by Taro, Yum, and Banana trees.



# SEMENDO, SOUTH SUMATRA



Farm : Finca Curators, Semendo Highlands  
Processor : Raymond Ali, Curators Coffee Company  
Varietal : Mixed Variety  
Elevation : 1600-1650 MASL  
Process Method : Hermetically Sealed With Pulp, Natural Dried  
Crop Year: May 2021

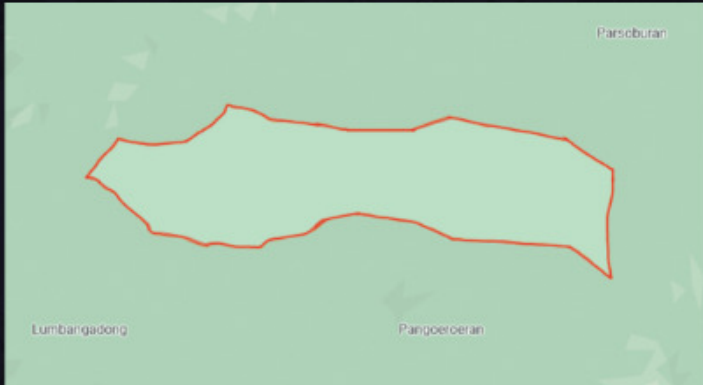
Semendo, in south Sumatra, is a relatively new Origin to grow Arabica Coffee in Indonesia as it was traditionally a place for Robusta Coffee. Work for Arabica coffee began in this region started in 2017 When Curators Coffee Company discovered its potential, as it is near to the homeland of its Founder. Starting with only 3 hectares of land, it soon grew into multiple sites at different positions of the Mountain Highlands, each with a different processing method utilized to suit its natural Environment and terroir.

The first proper harvest of this region came in 2019 where it was introduced to the coffee professionals in Indonesia and lauded for its floral notes in its coffee. Encouraged by the interest in this region, Raymond Ali then sought out new ways to enhance the enzymatic and floral notes of this terroir.

The Lot that the Shoot Me In The Head team chose for Muhammad Aga, the Indonesian Barista Champion of 2018, is a particularly special lot that emphasized a clean Enzymatic front with high-quality aromatics, an intense and complex fruit flavor, and a clean finish. This coffee is processed by Curators Coffee Company by adding chosen fresh Coffee pulp with the coffee cherries in a hermetically sealed bag, subjected to a strictly controlled environment, to increase the number of active microbes that will enhance the fruit qualities into the coffee seed. This process does not only reduce the environmental impact but also increases the complexity and depth of the fruit qualities in the coffee seed.



# SUMATRA MANDAILING SIANHUTA



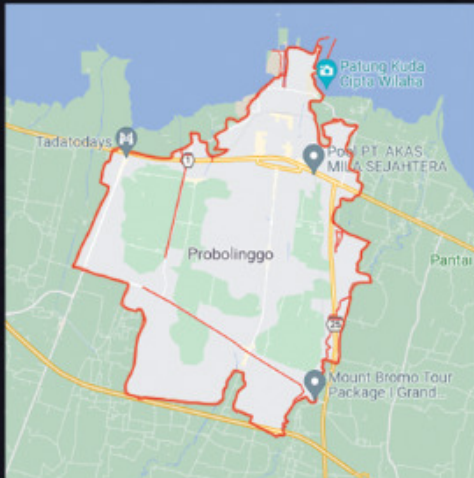
**Farm:** Lintang, North Sumatra  
**Farmer:** Tetty/ Sianhuta Coffee Company  
**Varietal:** Sigararutang  
**Elevation:** 1200- 1400masl  
**Processing Method:** Wet Hulled  
**Crop Year:** 2021

Mandailing came from the name of the ethnic locals who live and grow coffee in the district of Ulupungkut, Lintang, North Sumatra. The coffee is carefully selected and separated by quality, then double hand picked during the milling process. The coffee that produced in North Sumatra are mostly wethulled.

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 dark green and the hallmark Indonesian profile. Create a classic Sumatran flavor that rich with spices, and dark chocolate with round body.



# SUKAPURA TENGGER



**Farm : Sukapura, Probolinggo East Java**

**Elevation : 1100-1300 masl**

**Farmers & Processors : Paguyuban Tani Kopi Bromo**

**Varietal : Line S 795 & Komasti (Andungsari Tiga Composite)**

**Process : Natural**

**Crop Year : 2021**

Tengger is one of the tribes on the island of Java that is still sustainable. It is located in Probolinggo, East Java, with a residential population elevation of up to 2100 masl and for its coffee plantations between 1100-1700 masl.

The freshly picked cherries are brought to the processing plant for processing, starting with fermentation, drying, and sorting.

Learned from the previous season's coffee at Tengger after having a low Cupping Score in Body and Acidity. From that experience, we were creative by making experimental processes.

There are 2 processes from Natural which we hybrid to Natural Lactic and Natural Asetic, our Natural Lactic process is by anaerobic fermentation using lactobacillus bacteria for 72 hours.

And for Natural Acetica, Aerobic fermentation.



# BALI KINTAMANI



**Farm: Bangli, Bali**  
**Farmer: I Made Rida**  
**Varietal: S795, Kopyol**  
**Elevation: 1200 - 1400 masl**  
**Processing Method: Washed**  
**Crop Year: 2021**

I made Rida is the 3rd generation in his family who runs a coffee farm in Bali. The coffee that comes from his farm has a very distinct Mandarin orange flavor and a sweet caramel finish,

Most of Bali's coffee is grown by small local farmers organized in Subak Abians. Subaks originate from rice production and is an organization where farmers within the same trade join forces and cooperate about the technical, social, and religious aspects related to farming. The Subaks operate after the Balinese Tri Hita Karana philosophy that focuses on keeping harmony and balance between humans and God, human to human, and between humans and the environment. A concept that fits well with popular terms like fairtrade and organic production, but was common practice in Bali a long time before those terms were invented.





# WEST JAVA



**Farm:** Java Frinsa Estate, Pangalengan West Java  
**Farmer:** Wildan Mustafa  
**Varietal:** Mix  
**Elevation:** 1400 - 1600 masl  
**Processing Method:** Saccharic Fermentation  
**Crop Year:** June 2021

Wildan and his wife Atieq started their first coffee project in Sindangkerta, Weninggalih area in 2010. This later became the main growing area at his farm Java Frinsa Estate. Since the first year of production, Wildan has aimed to focus on quality which requires meticulous attention and processes. While the majority of Indonesian producers are doing the wet-hulled coffees, even for specialty, Wildan is focusing on the fully washed. Besides the quality and social and economic impact for the community, we believe the coffee project also has long-term benefits for water conservation and reforestation.

Frinsa Estate has located in West Java, locally called Sunda. They have a wet mill as well as a well-ventilated storage space and a dry mill. All are located at 1400 masl altitude. This means they are in full control of their product from harvest to grading, sorting, and shipment. Frinsa Estate has 6 main growing plots spread out in the area. And they buy cherries from a few selected outgrower in the surroundings of the Estate. These coffees are sold under the brand name Frinsa Collective.

Most of the coffees are fully washed but they do some wet-hulled and naturals, mainly for the local market. Their coffees are always separated in lots by field location, cultivar, and date of picking. The parchment is stored in plastic bags with LDPE liners

This lot went through fermentation technique with *Saccharomyces cerevisiae* which is used in natural and honey processing. Coffees are processed according to the usual method for several days until the water content reaches around 25-30%. The *saccharomyces* culture is then applied and the cherries are put in a closed sack for 36 hours. After this, the cherries return to the drying bed to dry in the sun. This coffee is fermented with *saccharomyces*, if the time is short, the sweetness is very strong, the texture becomes more syrupy and the cup is more complex.



# FLORES MANGGARAI



**Farm : Colol Village**  
**Elevation : 1600masl**  
**Farmer & Processor: Tuang Coffee**  
**Varietal : Kartika**  
**Process : Natural**  
**Crop Year : 2021**

Colol is a rural area in East Manggarai with an elevation of 1600 masl.

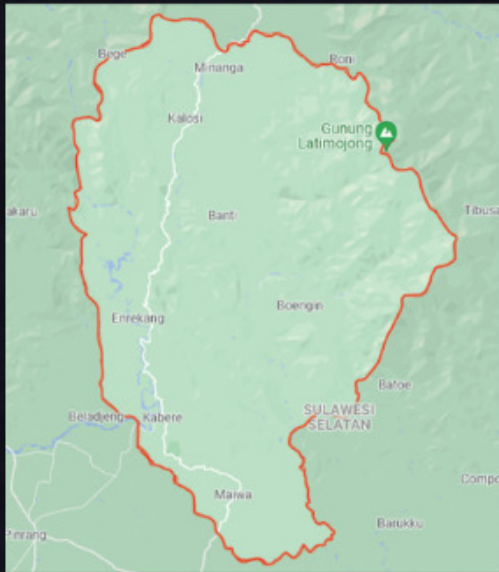
The freshly picked coffee cherry will be brought to our production area and processed there for fermentation, drying, and sorting.

With anaerobic fermentation, we hope that this natural anaerobic process from Colol will create a better note and acidity, as well as the true character of the terroir.

Our processing area is located in a valley of Poco Ranaka mountains and has a chilly and windy atmosphere. This will make the drying process slower and creates more layered flavor notes.



# ENREKANG TODURI



**Farm :** 16 Farmers from Toduri Cooperation, South Sulawesi  
**Processor :** Yolani Tirta  
**Varietal :** S-795, Typica, USDA  
**Elevation :** 1600-1800 MASL  
**Process Method :** Yellow Honey  
**Crop Year :** July 2021

Enrekang is home to Kopi Toduri Cooperation. The steep terrain surrounding Gunung Latimojong, the tallest mountain in Sulawesi, is ideal for coffee cultivation. It stands 3,400 meters above sea level. The mountains span from Toraja, Enrekang and Luwu to Mamasa in West Sulawesi. The topography and climate condition are believed to be the perfect ground for coffee, especially Arabica.

The Latimojong mountain area is also often called the ancient ground because it is part of the oldest island, the geological formation of which is different from other islands. The earth in Enrekang has a specific rock on its surface, which is believed to be 100 million years old. The sedimentation that formed Podsolik earth, which is rich in zinc, was considered the best soil to plant coffee.

Generally, the first coffee generation grown in the Latimojong mountains is Arabica typical. But, after the coffee suffered from coffee leaf rust, it was replaced with Robusta. Some issues, including those related to prices, forced coffee farmers to abandon the coffee business and turn to potatoes, chillies, and vegetables.

