



Estate Java

Region of Origin: The four government-owned estates are Blawan, Jampit, Pancoer, and Kayumas, and are located on the extreme eastern end of the island of Java.

Altitude: 1250-1975 masl



Growing Conditions: The island of Java is one of the oldest coffee producing regions on the globe. Dutch traders were the first to bring and settle coffee onto this island in the 17th century. The arabica trees on the four estates are very well tended and planted in neat even rows under specially planted shade trees.

Cup Characteristics: Our Java is always a mild, yet full and rewarding cup

with its distinctively Indonesian richness and subtle acidity. Hints of black tea and lavender can be discovered under the heavier notes of hazelnut, cashew, and almond.

Production Notes: A small army of estate workers carefully prune, weed, and feed the many acres of coffee plants and eventually pick and process their precious fruit.

Processing Notes: Estate Javas are fully washed in each estate's well-maintained coffee processing equipment such as washing and fermentation tanks, mechanical dryers, conditioning silos, as well as open patios and screens for sun drying the coffees.

Cooperative Notes: An enormous bureaucracy called the PTP is in charge of most of Indonesia's commodity production and export. The PTP's agricultural system is broad and complex. On Java,

hectare after hectare of neatly planted rubber tree forests, miles of tea gardens, huge groves of nutmeg and clove trees, and rice paddies as far as the eye can see, along with nearly every type of tropical commodity imaginable are all controlled by the government's PTP system.



Scott Merle
Coffee Buyer/Roastmaster