

**Region**

Flores

**Producer**

Various

**Altitude**

1,200 - 1,800 masl

**Variety**

Robusta

**Harvest Period**

May - Sep

**Processing**

Natural

# INDONESIA NATURAL ROBUSTA FLORES AP, GRADE 3

moderate acidity • full body • dark chocolate • nutty

---

The first attempt to grow coffee on the Indonesian archipelago can be traced back to 1696 when the Governor of Jakarta (then Batavia) was gifted coffee seedlings by the Dutch Governor of Malabar in India. Despite being a failed attempt (the seedlings were lost in a flood), this gift was the start of the long history of coffee production in Indonesia, which is now more than 300 years old.

Today, Indonesia is one of the largest coffee producers in the world, with the majority of its production being Robusta. Coffee is produced in different islands, such as Sumatra, Java, Sulawesi, and Flores. This coffee comes from this last island, Flores, which is part of the Lesser Sunda Islands, located in the Eastern half of Indonesia. From the west to the east, Flores extends over a length of 360 km, it is 60 km wide at its widest point and covers an area of 14,300 km<sup>2</sup>. The strung-out structure and the mountainous terrain shape the island's unique character, which is also home to different ethnical groups with their own traditions and languages.

When it comes to its terrain, Flores is quite rugged and is characterized by the presence of mountains and volcanoes, which has a positive effect on its soils. Even though the region is still viewed as a relatively new coffee grower, its reputation is slowly developing. Among the varieties that can be found here are Ateng and Typica, as well as Robusta.

INDONESIA



**Region**

Flores

**Producer**

Various

**Altitude**

1,200 - 1,800 masl

**Variety**

Robusta

**Harvest Period**

May - Sep

**Processing**

Natural



LIST + BEISLER

# INDONESIA NATURAL ROBUSTA FLORES AP, GRADE 3

---

