

**Region**

Java

Producer

Pancoer Estate

Altitude

600 - 1,600 masl

Variety

Typica

Harvest Period

May - Sep

Classification

Screen 17

Processing

Washed



INDONESIA JAVA WASHED ARABICA PANCOER A/WP 1X

sl. citric acidity • tea like and smooth body • herbal • sl. spicy •
caramelly

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.

Besides having a long history with coffee, Java is well known for the earthy and nutty coffees it produces. This is due to the fact that most coffees in the region are wet-processed, which often results in that typical and unique profile. At altitudes ranging from 900 up to 1,800 meters above sea level and surrounded by lush forests, Java holds excellent conditions for the cultivation of coffee. Varieties such as Typica, Ateng, and USDA are popular among producers, whose farms are most likely to be found on the east of the island.

This coffee comes from Java, specifically from the Pancoer Estate located in the Ijen Plateau. The estate was founded over 100 years ago, in 1894. Currently, the farm has approximately 1,104 hectares at altitudes ranging between 600 and 1,600 masl. During harvest, which happens between May and September, red ripe cherry is handpicked and then processed. Compared to other Indonesian coffees, which are mostly semi-washed (wet-hulled), this estate coffee from Java is fully washed and then sun-dried. The result? A tea-like, smooth, and spicy cup!