

**Region**Blue Mountain

**Producer**Wallenford Estate

Altitude

**Variety**Typica

**Harvest Period** Jun - Aug

Processing Washed

## JAMAICA WASHED ARABICA BLUE MOUNTAIN GRADE 1 - WALLENFORD ESTATE

In the eastern region of Jamaica Island, the Blue Mountains rise up to 2,300 m high. On these fertile and moist mountains, the worldwide famous 'Blue Mountain Coffee' coffee is produced. "Blue Mountain Coffee" is a protected trademark and only coffees certified by the Coffee Industry Board of Jamaica can be labeled as such. The Typica variety comprises almost 90% of the coffee plants cultivated in Jamaica. Despite its low yields, it produces a good cup quality with a mild and smooth flavor.

The Wallenford Company is one of the major exporters and has been the greatest Blue Mountain Coffee producer of Jamaica, controlling over 5,000 acres of plantations. The company runs the full supply chain with local pulping factories, where the cherries are pulped and washed. After that, the beans are transported to central drying facilities located in Claredon. Here, the beans are finally dried, hulled, graded, sorted, handpicked and packaged in the well-known barrels. In order to ensure a continuous coffee production for the future, Wallenford supports farms and the surrounding communities from various aspects. They try to provide infrastructure and information to assist in food crop cultivation, as well as donate kitchens, internet connection, computers and tables to local schools.





Region
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**Altitude** 1.200 masl

**Variety** Typica

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