

HAWAII



Region

Kona

Producer

Aloha Farms

Altitude

500 - 900 masl

Variety

Kona Typica

Harvest Period

Aug - Jan

Processing

Natural

HAWAII NATURAL ARABICA

KONA ALOHA FARMS GRADE NUMBER 1

bright • juicy • dark chocolate • rummy • canned peach • raspberry

Rich volcanic soil, misty afternoons, with moderate temperatures and gentle ocean breezes, provide the ideal climate for growing Kona Coffee, the most well-known coffee-growing region in Hawaii. A long history of production has helped build the reputation of coffees from Kona. However, this has not been hassle-free, as challenges arose in the past due to misuse of the "Kona" trademark.

Kona's coffee scene is characterized by numerous family-operated farms, including Aloha Farms Hawaii. Established in 2009, this family-run cooperative represents 33 independent farmers. Together they contributed to a quarter of all Kona green coffee processed in Hawaii in 2019. Strongly believing in sustainable agriculture and regenerative coffee production, Aloha Farms also offers USDA Organic-certified coffees.

All their farms are located on the Mount Hualalai portion of the Big Island of Hawaii, under the tropical terrain of the active Mount Hualalai/Mauna Loa volcano. Thanks to the rich volcanic soils in the area, coffee here has ideal conditions to thrive. This washed Kona is one of them. After being hand-picked, it underwent washed processing and then sun-dried on elevated beds. Beyond coffee production, Aloha Farms embraces diverse agriculture, incorporating macadamia nuts, avocados, sea salt, and honey into its offerings.

HAWAII



Region

Kona

Producer

Aloha Farms

Altitude

500 - 900 masl

Variety

Kona Typica

Harvest Period

Aug - Jan

Processing

Natural

HAWAII NATURAL ARABICA KONA ALOHA FARMS GRADE NUMBER 1

