

java riunggunung

strawberry | whipped cream | elderflower | honey



this coffee is the best of the best from a small farm on the island of java in indonesia called riunggunung. the farm grows local varieties on approximately 9 hectares. this lot comes from the absolute highest elevation of the farm. this section of the farm produces coffees with amazing clarity and complexity, but not without risk: the trees at this altitude are susceptible to frost during cold nights. it's a balance between incredible coffee, and a devastated crop. this coffee arrives to us with a little luck.

furthering the complexity of the coffee, the farm's owner, wildan mustofa, chose a unique processing style. the coffee underwent honey processing, but was inoculated with lactobacilli, bacteria which produce lactic acid during the fermentation of the coffee cherry pulp, or mucilage. this adds to the creamy body of the coffee, and produces the "whipped cream" tasting note.

as stated, this particular lot is a lactic honey process. it is grown between 1600 and 1650 meters, and consists of the following varieties: andungsari, bor bor, kopyoi, lini s795, sigarauntang, and timor hybrid.

coffee is risk and reward

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at onelinecoffee.com

