

java riunggunung

creme savers | lychee | strawberry | boozy



our third year in a row purchasing from within the frinsa collective. operated by wildan mustofa, riunggunung estate is a 10 hectare farm with 9 hectares planted in coffee. this particular lot is from the highest elevation area of the estate (1600-1650 meters). although this section of the farm experiences cold temperatures that can lead to crop devastation due to frost, the added stress produces the most nuanced cup profiles on the farm.

wildan mustofa not only operates riunggunung estate, but also processes coffee for members of the frinsa collective, which represents smallholder producers in the surrounding area. the anaerobic processing method is duplicated for all of these coffees, and it is one we have come to love in recent years. frinsa collective and riunggunung's anaerobic natural processed coffee undergoes a four-week-long processing with strict attention to detail. after harvest, the cherries are rinsed and floated to remove defective selections, then placed into airtight bags or plastic containers for three days, creating an anaerobic environment where lactobacillus is added to encourage fermentation. the coffee is then spread onto raised beds, drying for 18-21 days until the seeds reach a moisture content of 10-11%. post-drying, the coffee is hulled and sorted by density, size, and color and then hand-sorted to remove all primary defects. andungasari, bor bor, katrika, and ateng varieties are all represented.

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

