

Timor-Leste Ermera

Apricot • Cocoa Powder • Cherry • Licorice

Light



Dark



Timor-Leste's Story

Our first ever coffee from Timor-Leste (East Timor). This island is rich with coffee history, most notably for the discovery of the Timor Hybrid in the 1920s. This hybrid is a cross between the Arabica and Robusta species, and is a grandparent to many of the leaf rust-resistant varieties and cultivars we see around the world today.

This lot is from smallholders in the region of Ermera, and is processed as a natural. We're thrilled to offer a coffee from an origin integral to the history of this industry.

COFFEE DATA

ORIGIN: TIMOR-LESTE	REGION: ERMERA	TOWN: LETEFOHO	FARMERS: LOCAL SMALLHOLDERS
AVERAGE FARM SIZE: 1-2 HECTARES	ALTITUDE: 1400-1900 m	VARIETIES/CULTIVARS: TIMOR HYBRID, TYPICA, CATIMOR, SARCHIMOR (T5296)	PROCESSING: NATURAL
CHERRY HANDLING: PRE AND POST DRY SORTING	DRYING: 20-30 DAYS ON PATIOS	IMPORTER/EXPORTER: CAFE IMPORTS	TASTING NOTES: APRICOT, COCOA POWDER, CHERRY, LICORICE

Pricing Transparency

Our Purchase
5 bags (50 kg each)

Landed Cost
(Plus Shipping)
\$5.68 per pound

Roast Moisture Loss
\$0.78 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$18.00