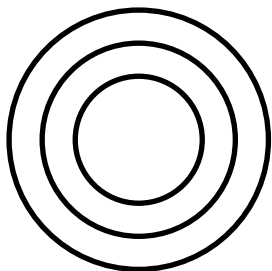


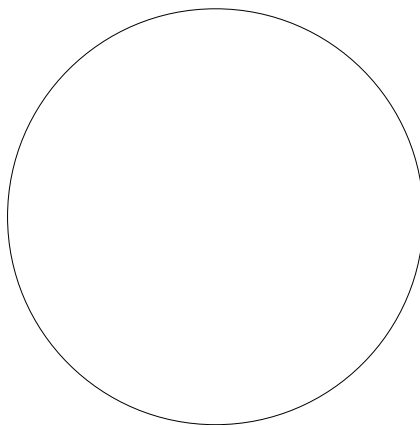
SAPTO WENING
Indonesia



S H
U A
E N
D G

Country	Indonesia
Region	Java
Farmer	Co-op Employees
Cooperative	Sapto Wening
Altitude	750-1100 m
Type	Canephora
Variety	Kopi Java
Harvest time	June-December 2021
Processing	Honey Washed
Fermentation	24 h
SCA Cup Score	87
Volume	120 kg

Canephora



Sage
Oolong
Molasses

This classical coffee comes from the middle of a large pine forest in Java and is therefore also called “Pine Robusta”. The Sapto Wening cooperative is a youth coffee project with the goal of providing income to young people in the region without cutting down trees. The coffee is processed with a 24-hour honey fermentation and then washed. A complex and sweet coffee with notes of herbs, a subtle spiciness and aromas of dark berries.

Per bag 250 g
B2B/net

€ 7,52

Recomm. retail price
B2C/gross

€ 11,50

Per kg for bar/gastro
B2B/net

€ 24,71