

# Arabica & Robusta Coffee

Special Bean from Bali, Indonesia

## *Special Citrus Notes*

Balinese coffee offers a distinctive cup profile with **bright citrus-like notes**, a **medium body**, and a **clean finish** that is **not overly bitter** or **astringent**

The beans are cultivated in **highland areas** at **900–1,200** meters above sea level (**MASL**), where **volcanic soil** and cool temperatures support slow cherry development and strong flavor complexity



**Coffee Cherry**



**Local-Community**



**Orange Tree**

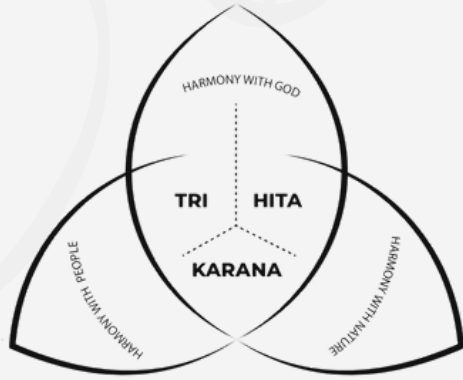
## *Tumpang Sari Concept*

The citrus character is often associated with the **farm's intercropping** (tumpang sari) **system** with **orange trees**, which helps create a **diverse** and **balanced agro-ecosystem**.

This mixed-cropping environment can **support soil health** and **biodiversity**, while **bees** and **other pollinating insects** visiting both coffee and citrus blossoms may improve fruit set and consistency.

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## ***Subak Abian Concept***

This coffee is grown and harvested under the Subak Abian concept, **Bali's traditional community-based cooperative system** for upland crops such as coffee. Farmers coordinates farm practices, follow local rules, and make collective decisions through joint cooperation

The system reflects **Tri Hita Karana**, the **Balinese philosophy of harmony** that balances **spirituality** (*Parhyangan*), **community well-being** (*Pawongan*), and **environmental care** (*Palemahan*), reinforcing a farming approach rooted in culture, sustainability, and shared responsibility

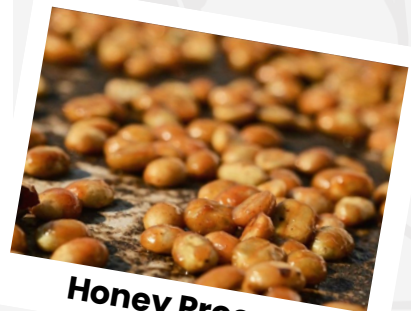
Process	Flavour	Acidity	Body	Astringency
Washed	Clean, floral-like notes, "origin character."	High	Light - Medium	Low (Clean Taste)
Natural	Riper fruit sweetness, intense fruit notes	Medium	Medium - Full	Medium
Honey	Honey-like sweetness, gentle fruity-citrus	Medium - High	Medium - Full	Low - Medium



**Natural Process**



**Washed Process**



**Honey Process**

# Luwak Coffee

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## *Treasure Coffee*

Kintamani luwak coffee (kopi luwak) is made from **coffee cherries eaten** by a **civet** (*luwak*); the beans are later collected from droppings, thoroughly cleaned, dried, and roasted. It's **considered unique** and **expensive** because it's rare, labor-intensive, and depends on a natural selection process of cherries



**Luwak Coffee Bean**



**Luwak**

## *Unique Habits*

For the luwak, coffee is just a **snack**, and it tends to **eat the ripest cherries**. In a plantation-based approach, **the luwak is not caged** and **lives within a farm** that **grows coffee alongside other fruit trees**, providing natural food options while farmers collect beans sustainably

## *Taste Profile*

Luwak coffee is usually **smoother, less bitter**, and **lower in sharp acidity** than typical coffee. Compared to Kintamani Arabica (often bright and citrusy), luwak tends to be softer and more muted; compared to Robusta, it's generally less harsh with a rounder finish.