

KINTAMANI

BLACKBERRY • ROOT BEER • MILK CHOCOLATE

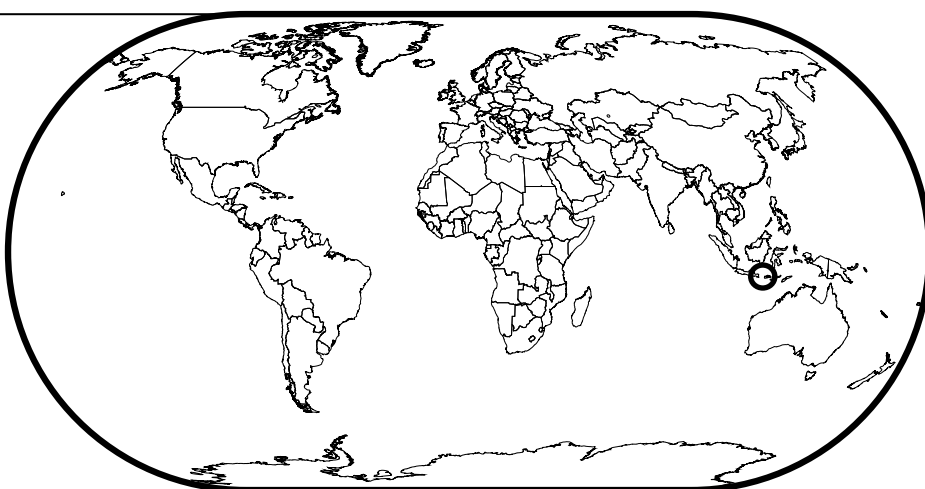
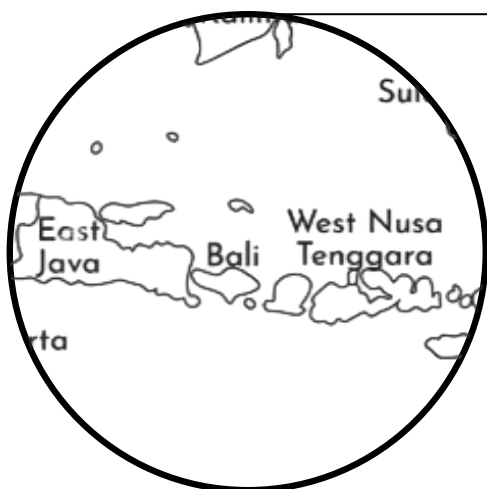
ORIGIN // **INDONESIA**
 REGION // **CENTRAL BALI**
 PRODUCER // **VARIOUS PRODUCERS**
 VARIETY // **VARIOUS**
 ELEVATION // **1200 - 1600 M.A.S.L**
 PROCESS // **NATURAL**

CONNECT

The Kintamani is a naturally processed coffee sourced from family-owned farms in the highlands of Kintamani on the island of Bali, Indonesia. The move toward natural processing in the region began as a response to a very real challenge: water scarcity. Producers found that drying whole, ripe cherries was a practical alternative to more water-intensive processing, especially since raised beds were already being used to dry parchment coffee. What started as a solution to a local environmental need has grown into a successful processing tradition that allows producers to work with the resources available to them. It's a natural process we can stand behind, from the way the coffee is grown and processed to the people and communities behind it. For us, this coffee is another way to share the diversity of coffee with our guests while staying true to our mission of making specialty coffee more approachable, more connected, and more fun.

EXPERIENCE

This coffee opens with notes of blackberry and root beer, followed by a smooth milk chocolate sweetness. The acidity is lively but rounded, while the body feels plush and balanced, giving the coffee a satisfying body. The finish lingers with a sweet, chocolatey character that makes you want to dive right into your next sip. This is a coffee for someone who wants to explore the fruit-forward side of specialty coffee without stepping too far outside the familiar.



REGION:
CENTRAL BALI

**PROCESSING
METHOD:**
NATURAL

NOTES:

Coffee is grown in the volcanic soils of Mount Agung along with citrus trees that provide shade and another source of income. typically organized around a Subak Abian, which refers to the ecologically sustainable irrigation systems developed more than 1,000 years ago by Hindu priests

Kintamani coffee is a natural, meaning the coffee cherries are picked when ripe and dried whole, with the fruit still surrounding the coffee seed. Rather than removing the fruit before drying, producers carefully manage the cherries on raised beds, allowing them to dry slowly and evenly. By allowing the coffee to dry in its whole-cherry form, producers can develop the concentrated fruit character and sweetness that make well-executed natural coffees so distinctive.