

## Organic Flores Bajawa Ngura "Komodo Dragon" RFA wet hulled (GP)



Acidity

**Royal NY Scoring** 





## **Suggested Brewing**



## About the Farm

The island of Flores was first discovered by the Portuguese in the early 15th century. The Ngada district is where most coffee is grown, located on the slopes of the Inerie Volcano. Within Ngada, coffee is grown on an estimated 6000 hectares of which 90% is Arabica coffee. Coffee tree varieties include a high percentage of S795 Flores, Typica, Catimor and Timor hybrids with shade trees such as Bamboo and Juria varietal. All coffee is grown and processed by a cooperative organized by the farmers. There are now 12 different coops in Bajawa all working together, to produce wonderful coffee with smooth body and overwhelming, syrupy chocolate flavors.

## **Coffee Details**

Elevation 1220 meters

Process Wet Hulled

Drying Patio and solar dried machine Varietals Catimor,Timor Hybrids,Typica

Harvest May

Export October