

# ORGANIC BALI BLUE MOON RAINFOREST ALLIANCE



Among the archipelago nation of Indonesia lies its hidden Jewel, the island of Bali. The eruption of the Gunung Agung Volcano in 1963 caused a delay in the progress of modern-day coffee cultivation on Bali. In response to this situation, the government enacted programs in the 1970's and 1980's to help rejuvenate coffee production. With the distribution of coffee seedlings to local farmers, an island wide coffee growing campaign began. Today, the coffee growing area in Bali is an estimated 7,500 hectares. The Kintamani highlands, where most coffee is grown, sits atop a large volcanic plateau between 1300-1700 meters altitude. Coffee tree varieties include a high percentage of Bourbon and Typica, along with shade trees such as Erythrina, Albizia, Tangerine and Orange. The use of pesticides is prohibited on Bali and all fertilizers are 100% organic. The Subak Abian is a traditional farming structure organization in Bali, similar to a farmer cooperative. There are 13 different Subak Abians that are currently growing and processing coffee. The "SA" oversee both agricultural technology and religious activities. The promotion of improved coffee growing practices is expected to enhance not only agricultural technology but social and economic standing in Bali as well. This Jewel among coffees stands out with smooth body and overwhelming chocolate flavors.

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Location	Kintamani Highlands, Bali, Indonesia
Altitude	4,265-5,577 Feet (1,299 - 1,699 Meters)
Varietal	Bourbon, Typica
Process	Wet - Hulled
Drying	After washing, the parchment is then dried on racks or mats to 40% moisture, then it is hulled.
Harvest Period	May - July
Export Period	August - October

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