

Java Bayukidul Estate

Geographic Information

Origin	Jampit, Ijen Mountains, Java, Indonesia
Finca/Estate	Bayukidul Estate
Plant Varietal(s)	Typica
Altitude	900-1,200m amsl
Rainfall	1,500mm pa
Harvest Period	September - December
Processing	Estate Washed and Hand Sorted A/WP1
Storage	2013 Crop, Cuvée - Aged in Chestnut Barrels

About this Coffee

The Bayukidul Estate covers approximately 100 Hectares of Coffee Plantation and lies in the heart of East Java. The coffee is grown about one third the way up the stratovolcano Ijen Mountains. The plantations are 10 Km west of the "Kiawah Ijen" crater (a large sulphurous lake in the crater) and adjacent peak "Gunung Merapi", which means "Mountain of Fire". This geography provides highly fertile soil (andisols) as the volcanic ash bonds with organic material and creates a nutrient rich layer. Sugar cane, fruits and spices are grown in the surrounding area and these all manifest themselves in the final cup. The Estate produce only 100 Tonnes of speciality grade coffee per annum and the beans are all hand sorted for defects. The estate has built a network of roads for the farmers of small holdings to bring their cherries to the washing station the same day they are picked, ensuring a premium quality coffee.

Tasting Notes

Roasted to Full City (225 °C) the coffee has medium body with distinct spice flavours and a clean cup. On first sip orchard fruits are evident and the coffee leaves a malty sweetness in the centre of the mouth. After a few more sips the spice comes in a form of sweet paprika and clove leaving a very slight, but noticeable, tingle on the gums as the mild anaesthetic effect of the clove oils gently kicks in, it is not an unpleasant sensation and really adds to the character of the cup. Mouthfeel is good, with a velvety smoothness that comes from the chestnut barrel aging process.

