

Java 'Old Brown'

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	6 Years Aged in Hessian Sacks

About this Coffee

'Old Brown', sometimes referred to as Old Java or Old Government, is coffee that is harvested and processed then stored in large hessian (burlap) sacks that are regularly aired and turned. Aging the coffees gives them an increased boldness while reducing their acidity and is generally considered to be mimicking the ageing process that took place on the long sea-passage from South East Asia to Europe in the 1700's. Water would seep into the wooden hulls of the tall ships that carried this precious cargo and the salt water, together with the wind, developed a coffee ageing process that we now recreate in the jute sacks stored close to the shore in partially open sheds.

Every coffee connoisseur should taste both a Java and Old Brown Java alongside each other to note the differences imparted by the ageing process. For many, 'Old Brown' is the original taste of the iconic cup of Java and it is easy to see why.

Tasting Notes

The coffee displays a full to medium body with distinct spice flavours and a clean cup. The reduced acidity results in a coffee that quickly blends with your palate and the emergence of fruits and spices is almost immediately evident. Mouthfeel is excellent, with a velvety smoothness that comes from the slow aging process. Look out for a molasses sweetness in the aftertaste. Wait 15 minutes after drinking and your mouth will be alive with an array of flavours that will have you rushing back for more.

