



Finca de Berman Honey Nitro

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HISTORY

Finca de Berman is a quality-driven coffee project in Pangalengan, West Java, at about 1,600 meters above sea level. Founded under Kawitan Coffee, it began as a small farm working with local growers and the Department of Forestry to improve cultivation and processing standards.

Planted with Ateng Super, Lini S795, and Kartika, the farm focuses on innovation through methods like washed, honey, natural, and experimental fermentations. Named after the nearby village of Berman, it has gained recognition in the Indonesia Cup of Excellence for its clean, complex, and expressive coffees that showcase the best of West Java's highlands.

PRODUCERS

Finca de Berman

LOCATION

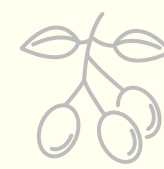


 COUNTRY
INDONESIA

 ALTITUDE
1,600 MASL

 REGION
KUBANG SARI, GUNUNG TILU, PENGALENGAN,
WEST JAVA

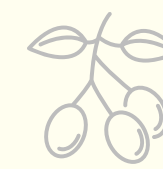
VARIETY



KARTIKA



LINI S795



P88

TECHNICAL



PROCESSING METHOD
HONEY NITRO



HARVEST
JUN-AUG



CHARACTERISTICS
A LIVELY AND SWEET CUP WITH NOTES OF BERRY, ORANGE BLOSSOM, AND ALMOND, LAYERED WITH HONEY-LIKE SWEETNESS. THE HONEY NITRO PROCESS CREATES A SMOOTH, CREAMY MOUTHFEEL AND ROUNDED ACIDITY, COMPLEMENTED BY GENTLE FLORALS AND A LINGERING CARAMEL FINISH. IT COMBINES CLARITY WITH A RICH, VELVETY SWEETNESS THAT DEFINES ITS ELEGANT CHARACTER.

