



Finca de Berman Hypoxia CM

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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

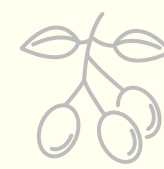


 COUNTRY
INDONESIA

 ALTITUDE
1,750 MASL

 REGION
CILEULEY, GUNUNG PAPANDAYAN, WEST JAVA

VARIETY



KARTIKA



LINI S795

TECHNICAL



PROCESSING METHOD
HYPOXIA CM



HARVEST
JUN-AUG



CHARACTERISTICS
A MEDIUM-BODIED AND EXPRESSIVE CUP WITH NOTES OF TROPICAL FRUIT, MANGO, CITRUS, AND STONE FRUIT. THE HYPOXIA CARBONIC MACERATION PROCESS ENHANCES DEPTH AND COMPLEXITY, CREATING A VIBRANT TENSION BETWEEN JUICY ACIDITY AND RICH SWEETNESS. SILKY IN TEXTURE WITH A LONG, LINGERING FINISH.

