



Finca de Berman Natural Anaerobic

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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

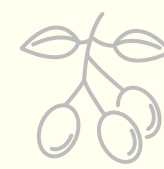


 COUNTRY
INDONESIA

 ALTITUDE
1,600 MASL

 REGION
KUBANG SARI, GUNUNG TILU, PENGALENGAN,
WEST JAVA

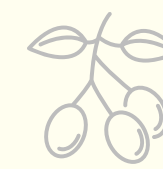
VARIETY



KARTIKA



LINI S795



P88

TECHNICAL



PROCESSING METHOD
NATURAL ANAEROBIC



HARVEST
JUN-AUG



CHARACTERISTICS
A VIBRANT AND FRUIT-FORWARD CUP WITH LAYERS OF RIPE TROPICAL SWEETNESS. NOTES OF CURRANT, AND BERRY, AND OOLONG TEA UNFOLD WITH A SYRUPY BODY AND CLEAN ACIDITY. THE NATURAL ANAEROBIC PROCESS ADDS A DELICATE WINERY COMPLEXITY AND LONG, SWEET FINISH, HIGHLIGHTING THE HIGH-ALTITUDE TERROIR OF WEST JAVA'S GUNUNG TILU REGION.

