



Finca de Berman Wash Mosto

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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
GUNUNG CUPU, PENGALENGAN, WEST JAVA

VARIETY



LINI S795



ATENG SUPER

TECHNICAL



PROCESSING METHOD
WASH MOSTO



HARVEST
JUN-AUG



CHARACTERISTICS
A BRIGHT AND REFINED CUP WITH NOTES OF CARAMEL, BLACK TEA, AND HAZELNUT. THE WASH MOSTO PROCESS BRINGS CLARITY AND BALANCE, HIGHLIGHTING A GENTLE ACIDITY AND SMOOTH, MEDIUM BODY. SUBTLE HERBAL UNDERTONES AND A JUICY, DELICATE FINISH.

