Bajawa Arabica Coffee -
the essence of Flores in your cup

Nestled between the fertile slopes of the volcanoes Mt. Inerie and Mt. Dukuleo, the Ngawa district of the Island of Flores is the remote home of Bajawa Arabica Coffee that grows there on an altitude between 1,100 and 1,500m, with temperatures ranging from 15 to 25°C. The mountains have been brought to Bajawa by Dutch colonial settlers. Over the centuries, the taste and aroma profile of this coffee has adapted to its environment and reflects the essence of Bajawa nature. The combination of altitude, climate, volcanism, soil, and as the method of cultivation, post-harvest handling, and careful preparation have all a significant impact on the particular taste and aroma of Bajawa Arabica Coffee.

Small hold subsistence farmers have grown their coffee plants for generations under the shade of local trees to avoid direct exposure to the sun and erosion. The farmers enrich the fertile volcanic soil with additional natural fertilizer while the use of chemical pesticides is not allowed. Picking the ripe coffee cherries is a manual work, and very labor intensive. But it’s the only way to make sure that only ripe coffee cherries with a distinctive flavor and sweetness are harvested. The coffee cherries are washed, sun-dried, and sorted again with a lot of dedication, pride, and care by the farmers of Bajawa.

What is a Geographical Indication (GI)?
What does it serve?

A geographical indication (GI) is a sign used on products that have a specific geographical origin and possess qualities or a reputation that are due to that origin. For the consumer, a GI is a logo on local specialty products that guarantees that this product is authentic, origins, of high quality, and produced in a specific region and according to specific rules. It also guarantees that the origin and quality is regularly controlled.

LOCAL FARMERS
PROUD OF THEIR COFFEE HERITAGE
CARE FOR QUALITY

The producers are organized in various processing units that process the coffee cherries obtained from the farmers. The cherries are washed and the prepared green beans to the cooperatives, who sell the coffee to buyers. This process is controlled and observed by the Producer Association which is the owner of the GI logo and responsible for its quality. Only the coffee that is sold under the control of the Producer Association is allowed to use the GI logo. The logo itself is a guarantee for nothing less than pure Bajawa Arabica Coffee, single origin, as well as careful selection and processing. It stands for authenticity.