



Vournas Coffee Trading, Inc.

805-379-5252 [www.vournascoffee.com](http://www.vournascoffee.com)

## Java Estate Kayumas

Our Java Estate Kayumas is produced on the East Java Kayumas Plantation on the Ijen Plateau. Kayumas is one of five large estates in the region that date back to the Dutch colonial era. Like most of Java, and unlike Sumatra and Sulawesi our Java Estate Kayumas is wet processed, producing a balanced cup with low acidity, full body, hints of chocolate and a syrupy finish. The other four colonial estates in the region are Blawan (also called Belawan or Blauan), Jampit (or Djampit) Pancoer (or Pancur) and Tugosari—in total their combined farmlands, including the Java Estate Kayumas cover more than 9,000 acres. Java has been an important destination in the coffee trade for over 300 years, going back to the 1700s when the Dutch East Indies Company first introduced arabica coffee to Indonesia. At that time a number of indigenous spices, prized by European traders sparked the formation of direct trading routes to Indonesia, but it was ultimately arabica coffee and its ascendant popularity that coined the widely celebrated nickname, 'Java'. Java is home to Indonesia's sprawling capital city, Jakarta, which resides far to the west, but it's the Ijen Plateau on the opposite end of the island, in the province of East Java where arabica production has been historically rooted. To this day the majority of Java's high-grade arabica is produced on the Ijen Plateau on large, colonial estates originally established by the Dutch. The Ijen Plateau is actually closer to the neighboring island province of Bali, just a short trip to the east across the Sea of Bali and benefits from excellent, mineral-rich volcanic soil, proportionate rainfall and a humid, subtropical climate. Javanese coffee is not typically wet-hulled or semi-washed like Sumatra or Sulawesi origins; rather it is traditionally washed and for this reason is regarded as the cleanest of all Indonesian offerings. In addition to coffee Java has a strong agricultural industry that produces a number of other cash crops like palm oil, rubber, cocoa, tea, rice and spices. We recommend you try your hand at a traditional Mocha Java blend using the Java Estate Kayumas and one of our Ethiopia offerings or our very limited stock of Yemen Mocca Sanani. A few hundred years ago the Dutch went nuts for this stuff and in our humble opinion, a true classic never fades!

**Cupping Notes:** Balanced, low acidity, full body, hints of chocolate, syrupy finish.



Producer:	Kayumas Estate
Region:	Ijen Plateau, Eastern Java
Variety:	Typica & Catimor
Processing:	Washed & Sun Dried
Altitude:	3,000 – 5,000 ft (900 - 1500m)
Coffee Grading:	1
Harvest:	May - September

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