

INDONESIA BLUE SULAWESI RAJA TORAJA

Grencof B.V.'s Blue Sulawesi RAJA TORAJA arabica coffee originates from the central highlands on the western part of the Indonesian island of Sulawesi. The island spreads like a huge four-fingered hand in the middle of the Malay Archipelago. Sulawesi was previously known as Celebes during the Portuguese reign and the name is still used by many today. The central highlands at the western part of the island are populated by colorful indigenous people known as Toraja. It is a belief among the locals that their forefathers "descended onto a mountaintop from heaven long ago". The central highlands display a unique culture, fascinating traditions and amazing landscapes. These qualities are translated to the coffee produced in this region. The best quality is produced at the Toraja area around Rantepao, at an altitude between 1000 – 1500 m.a.s.l. This area produces around 5000 mts per year. A similar quantity is produced in the lower altitude Kalossi area. Although coffee from the Kalossi area is generally considered being a very fine coffee, the Toraja coffee is considered to be even slightly better in the cup. Our Blue Sulawesi RAJA TORAJA originates from the Toraja area.

Grencof B.V.'s Blue Sulawesi RAJA TORAJA arabica coffee is processed in a very careful way. It starts with the selection of red cherries on the tree by the smallholders who all grow their coffee on an altitude of 1200 meters +. No mixing takes place with coffees grown on lower altitude at the southern part of the west part of the island (malakaji coffee). Sulawesi arabica coffee mixed with malakaji beans results in off-taste and unequal roasting of the beans. Grencof B.V.'s Blue Sulawesi RAJA TORAJA arabica coffee is a hand pulped (semi-washed) arabica coffee. Hand pulped means in this specific case that the coffee is pulped by the smallholder immediately after picking. The mucilage is washed off by hand by the smallholder after which the coffee is dried. This drying often takes place in front of the farmer's house on plastic tarps. The smallholders bring their coffee (in fact still wet parchment with a 40-50% moisture content!) to the central processing unit where the coffee is hulled in a semi-wet state which way of processing, in stages, gives the coffee beans their famous bluish green appearance and which way of processing is claimed to be the main contributor to the heavy body/low acidity characteristics Indonesian semi-washed arabica coffee is known for. This wet hulling is called 'giling basah' which literally means 'wet grinding' in local Bahasa. Right after the wet hulling the coffee is bluish of color, after which the coffee is partly named. The color of the coffee slowly changes from bluish to dark green to lighter green. The fresher the coffee, the darker the color.

After hulling the wet coffee beans (then called 'kopi labu') are dried until it reaches an average moisture level of 17-18% at which stage the coffee beans (then called 'asalan') are often moved to a warehouse in or near to the port of shipment (Makassar) where the coffee is made export ready (final drying till max 12,5% moisture, sorting, handpicking, bagging).

Our Blue Sulawesi RAJA TORAJA arabica coffee is complex in taste, low in acidity and possesses full bodied, deep flavors. It is less heavy compared to our Sumatra Mandheling RAJA GAYO arabica coffee but more lively in flavor. Semi-washed Sulawesi arabica coffee from the Toraja area can be distinguished by its deep flavors and the distinct sweet syrupy taste in its body. While semi-washed Sumatra arabica coffee possesses often an earthy, pungent and exotic flavor; the taste of coffee from Sulawesi counterparts produces a lighter, multi-dimensional taste.

We look forward to supply our Blue Sulawesi RAJA TORAJA arabica coffee to you!