



*Kaw Kaw Mountain - Papua New Guinea*



PAPUA NEW GUINEA

## Kaw Kaw Mountain

|          |                   |
|----------|-------------------|
| Exporter | Nowek Coffee      |
| Province | Eastern Highlands |
| Altitude | 2000 m            |
| Region   | Unggai District   |
| Harvest  | April - September |

## About Kaw Kaw Mountain

The Eastern Highlands province in Papua New Guinea is a wild and rugged place that also happens to support the growth of some of the best coffee in the country. The coffee farms tend to be at an elevation between 1800 and 2200 metres above sea level and they produce the second highest quantity of coffee in the country, after the Western Highlands. The elevation that these coffees grow at is high, but it is nothing compared to how high the mountains can reach, with the two highest elevation mountains reaching over 3500 masl.

Coffee production in PNG is somewhat similar to Ethiopia in that much of the coffee is grown by smallholders in garden plots. The Kaw Kaw Mountain region comprises a combination of smallholders, block holders, and plantations, all of whom benefit from the rich volcanic soils of the area. The Kaw Kaw Mountain catchment area is in the Unggai District of the Eastern Highlands.

Our local partner in PNG is Nowek Coffee which operates and manages processing mills across Papua New Guinea from an office in the provincial capital of Goroka. They have been processing coffee since 1990 when they opened their first wet mill, and have since opened a seedling nursery, a dry mill and sun-drying fields.

# Kaw Kaw Mountain

Varietal: Bourbon / Typica

Process: Washed

Cupping notes: orange, apricot, panela, mandarin, raisin, red apple, rich



## Processing Details

- o Coffees grow in small-holder farmers' backyards (known as 'garden coffee') in the Unggai District
- o Tree ripened cherries are handpicked and transported to the coffee mill
- o Coffee is pulped and fermented before being washed
- o Coffee is sun dried under controlled conditions for several days
- o Moisture content is reduced to 10-12%
- o Coffee is stored in parchment until ready for export