

# TODAY'S VARIETAL:

## ORGANIC - SHADE GROWN

# BALI BLUE MOON

**ROAST:** MEDIUM-DARK

**BODY:** FULL & SILKY SMOOTH

**TASTING NOTES:** SMOOTH, SYRUP, WITH MILK CHOCOLATE, CHERRY TONES & CRISP FINISH

**LOCATION:** KINTAMANI HIGHLANDS, BALI INDONESIA

**ALTITUDE:** 4,200 - 5,700 FEET (1,300 - 1,700 METERS)

**VARIETAL:** BOURBON, TYPICA

**PROCESS:** WET - HULLED

**DRYING:** AFTER WASHING, DRIED ON RACKS TO 40% MOISTURE, THEN HULLED (DE-PULPED)

**HARVEST:** MAY-JULY

These beans are grown on the Kintamani highlands near the Gunung Agung Volcano. Typical of most Indonesian coffees, these Bali beans create a beautifully balanced, fuller bodied coffee.

What make this coffee special is its' silky smooth, clean finish, reminiscent of a great Kona coffee.