



# WEST JAVA SILWANGI WASHED PROCESSED

*Complex  
Brown Sugar - Molasses - Fruit*



The coffee growing process in this area is a traditional one as part of the traditional Sunda tribe's society with strong culture to maintain their heritage. Coffee trees, along with tobacco, orange and tea trees live well in the area, as well as livestock whose droppage is used as fertilizer for the trees. In addition to the droppage, coffee parchment skin is also used as fertilizer. This is fairly much the typical or sort of unwritten standard, which can be seen at almost every family's backyard within the region with manual pulley ground water well as water source.

In terms of process, we practice the wet hulling process, a typical method used around the islands. In general, this

process is also known as "giling basah" in local language. This process in general will give more body and often more of the "character" that makes the coffee so appealing, unique and earthy. In this process, the parchment coffee (the green seed with the parchment shell still attached) is marginally dried, and then the outer layer is stripped off, revealing a white-colored and swollen green bean. Then the drying process is completed on the patio and after several days the seed will eventually turn to a green brown color.

These particular villages only produce up to less than half lot of coffee annually, so the availability is very limited.



## CLEVERLY CRAFTED COFFEE