



ABOUT THIS COFFEE

In northern Bali, in the Buleleng region, Kala Patra is a coffee produced at the Asah Gobleg Farm, at an altitude between 1,200 and 1,300 meters. The harvest runs from April to July.

For this natural lot, the cherries are harvested at peak ripeness, cleaned, and dried until reaching 10 to 12% Moisture Content. They are then hulled before undergoing double sorting—first by Density and then by color—to ensure precise bean selection.

This coffee is named after the Bali Kala Patra project, developed by Adena in this historically coffee-producing region. Through this project, Adena seeks to restore coffee's place in landscapes that have gradually shifted toward more Intensive crops, particularly citrus and flowers, by working on soil restoration, Agroforestry, and agricultural practices that are less dependent on chemical Inputs.

Farm	Asah Gobleg
Species	Arabica
Varieties	Tim Tim, Typica
Process	Natural
Harvest	April - July

