



ABOUT THIS COFFEE

In the Manggarai language, spoken in West Flores, Ntala means 'star'. This word appears in a blessing traditionally addressed to younger generations or those embarking on a new path: « Uwa haeng wulang, langkas haeng ntala », meaning « May you grow as high as the moon and reach for the stars ». The star is also one of the motifs of Songke, the traditional Manggarai textile.

This coffee is produced around Ruteng, in West Flores, and features the Typica and Lini-S varieties.

It is processed using a Velvet Hybrid Washed method. After harvesting and sorting of ripe cherries, the coffee undergoes an initial ****14-day dry fermentation****, followed by a second ****3-day submerged fermentation****. The wet parchment coffee is then cleaned, dried until it reaches a ****moisture content of 10 to 12 %****, then dry-hulled, similar to a washed process.

Species	Arabica
Varieties	Tim Tim, Typica, Line S
Process	Anaerobic washed

