



KALI PATRA



Indonesia • Bali

TIM TIM

TYPICA

NATURAL



KALI PATRA

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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Asah Gobleg
Species	Arabica
Process	Natural
Harvest	April - July