



AMBRA COFFEE

The
Untamed Taste
of
PAPUA NEW GUINEA

AMBRA COFFEE



PSC AX

This delicious coffee comes from a remote area of the Eastern Highlands in the western district behind Kainantu. The poor road infrastructure in these areas means that much of this coffee is carried on people's back to reach a feeder road. This can take a fit man up to ten hours of walking before he reaches a road system.

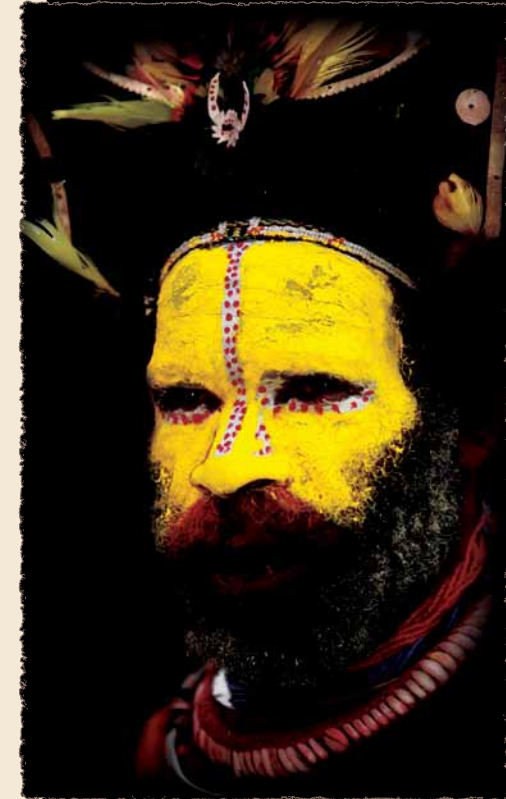
As you can imagine, getting into this area and sourcing the best quality coffees presents its own unique set of problems.

However, Monpi has dedicated suppliers who beat the odds by getting together all the small farmers and conducting awareness training on coffee quality. These suppliers in turn assist their farmers in providing transportation to move all the processed parchment into Monpi's mill in Goroka for further processing. Because these coffees have very distinct flavours, and to support the immense effort it takes to get this coffee to the market, Monpi pays a very good price as an incentive to this supply chain.

The coffee variety grown there is predominantly Typica. The area usually receives rainfall that follows a seasonal pattern with a wet season from December to early April with monthly rainfalls of 203 mm to 305mm. A dry season follows, with monthly falls in the general range of 51mm to 102mm. The months of April/May and October/November tend to be transitional.

The microclimate that this coffee is grown in gives floral and spicy notes to the cup that are very pleasant to the palate. The altitude ranges from 1400 to 1800m above sea level.

Because of the remote location this coffee comes from and the transport difficulties involved, only a limited amount of this highly prized coffee is available each year.



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