



MAKERA COFFEE

The
Untamed Taste
of
PAPUA NEW GUINEA

MAKERA COFFEE



PSC AX

Makera coffee is sourced from the mountainous area around Wau and Bulolo in the Morobe province at altitudes of approximately 2,500 feet above sea level. This coffee is grown in very different soil and environmental conditions to the coffee of the Eastern and Western Highlands, giving it a distinctive taste. Annual rainfall records in this area range between 1,600 and 2,700mm.

The soils in this region are largely of volcanic origin. This ancient volcanic activity not only created great soils for coffee growing, it also made Wau and Bulolo areas the scene of rich gold strikes since the mid-1920s.

Wau is also renowned for having the first coffee plantations planted in PNG. These gardens are still present today and amongst the Arusha and Typica varieties some of the early introduced "Jamaica Coffee" or the "Blue Mountain Coffee" can still be found. However they are not the mainstream coffee trees anymore.

Goldfields Coffee, a long time supplier of quality green bean to Monpi Coffee Exports has a dry processing mill operating in the area. The mill is dedicated to buying parchment from all certified farmers in the area and processes them to green bean stage. The green bean is transported to Lae where Monpi assists in transporting it to Goroka.

Coffee from the Wau district has a strong, full and somewhat sharp characteristic with a chocolaty fullness that makes it ideal for use in Espresso blends, adding another dimension to the taste.

Makera coffee is available with UTZ Certified and/or Organic NOP/EU certification.



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