

MOUNT KUA COFFEE

The
Untamed Taste
of

PAPUA NEW GUINEA

MOUNT KUA COFFEE



Cherry AX

This coffee is sourced from villages around the Kua area of the Simbu Province. Kua itself is a stretch of mountain ranges from Karimui south west of Kundiawa town (the capital of Chimbu Province) with a latitude of -6.1500° and longitude of 144.8500° . Annual rainfall around this area is 1,800 to 2,800mm with adequate cloud cover. Coffee cultivation dominates other agricultural crops. Coffee is cultivated there 800 – 1,600m above sea level.

Cherries are harvested and processed using hand pulpers or in small to medium pulperies owned by local Papua New Guinean entrepreneurs who understand the value of excellent quality control. These processors know their coffee and will reject green or overripe cherries, buying and processing only same-day harvested cherries for immediate pulping and washing. The dried parchment is transported on foot to roadsides as the road conditions are quite difficult.

Because these cherries are sourced from within a relatively small region with consistent quality characteristics and they have the ability to choose only the best, these suppliers provide Monpi with excellent, well differentiated coffee that has variable fruit notes, a clean finish, good body and acidity.

Try it for yourself and taste the difference!



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