



OTTO COFFEE

The
Untamed Taste
of
PAPUA NEW GUINEA

OTTO COFFEE



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This style of coffee is grown in a village setting by subsistence farmers. It is common practice for the entire family to look after the trees, which provide the bulk of their annual income for many villagers. This grade of coffee is a dominant grade and is produced from all coffee growing provinces nationwide.

Many of these trees were planted in the 1960's and are from the original tree stock of Arusha and Typica first planted in Papua New Guinea. Rainfall levels vary between 1,800 to 2,800mm annually and the coffee is grown between 800 to 2,400 meters above sea level.

Usually the women from the village harvest the coffee by hand. It is then taken to a communal pulper and is pulped the same day and fermented. It is then dried in the tropical sun for several days. After the drying process, the beans are taken to the mill to have the parchment skin removed and to be turned into green beans.

This style of coffee often displays chocolate notes, good acidity and occasionally even has delicious nut characteristics.

This whole operation is normally carried out totally by the villagers. They take pride in their coffee and also enjoy the higher price that this 'created by hand' approach attracts.

Now you can enjoy the fruits of their labour with Monpi's Otto coffee.

This coffee is also available with the following certifications.



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