

LUOKA COFFEE

The  
*Untamed Taste*  
of

PAPUA NEW GUINEA

# LUOKA COFFEE



## Plantation AX

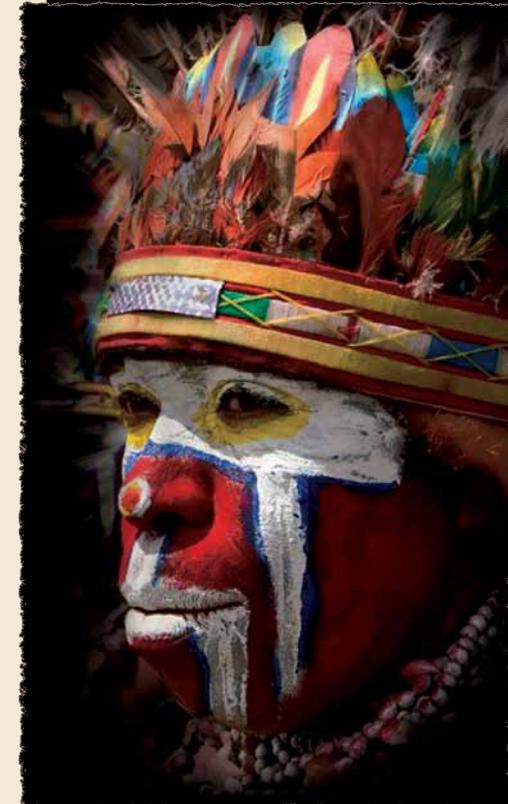
The name of this coffee is derived from the locality from which the coffee is sourced. A blend of Lufa and Okapa's best coffees, it is grown in the most remote and prestigious area of the Eastern Highlands Province. Most people live and farm within 1,400 and 2,000 meters above sea level. Rainfall is adequate and varies between 1,800 to 4,400mm annually and the soil is grey and rich, ideal for farming any agricultural crop including coffee.

The coffee is transported through the rough terrain by Monpi's partner and coffee entrepreneur Peno Kavori, a coffee buyer with more than 30 years of experience. Mr Kavori's supply network for the Lufa and Okapa districts ranges from the upper Tua valley in the north through the Crater Mountain range to the lower Lamari valley in the south of the area, where it takes many hours to reach Lufa and Okapa stations.

Peno Kavori owns a fleet of vehicles that operate in these very remote areas to pay factory door prices for the best coffees. Because of the incentives offered, the small holder farmers take proper care in the wet processing of the cherries. Peno also owns and operates a green bean processing facility in the Lufa district where all the parchment coffee is processed into green bean. The quality of purchases and milling are such that the processed coffee is evaluated as a plantation AX grade coffee by Monpi's quality department.

With a richness in blend, Luoka AX provides a cup that is high in acidity, medium body with sweet honeyed and orange notes, herbal notes and a smooth buttery and chocolate finish.

Try the taste of paradise in our Luoka AX blend!



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