



NAMUGO

The  
*Untamed Taste*  
of

PAPUA NEW GUINEA

# NAMUGO COFFEE



## Namugo "PSC AX" Coffee

Coffee for this special blend is sourced from the virgin rainforests in the south-western districts of the Eastern Highlands Province. Most coffee growers in this area live within an altitudinal range of 1,400-2,000 metres. Average annual rainfall varies from 2,200mm near the Okapa district, to over 4,000mm in the lower Lamari valley. Cash incomes in these districts are moderate and are derived from minor sales of coffee and fresh agricultural produce.

Namugo is the local name in the Okapa dialect for the rainforest which is dominated by hills and mountains, stretching as far as the Gulf and Simbu provinces. Farmers from villages of Ivingoi, Purosa, Iwaki and Kimi have been growing their coffee on small holdings within the rainforest for decades. The cherries harvested are delicately processed to retain their good quality. With the high cloud cover and low temperatures in this area, the parchment coffee is carefully stored in well-ventilated huts before sale. With good road links, it takes less than an hour to move parchment to the nearest roads to be transported to Goroka, the capital of Eastern Highlands Province. The parchment coffee is carefully processed at registered mills before sale to Monpi Coffee Exports.

The ambient natural environment in which the coffee is grown and the care taken in the processing and handling of Namugo brings out the finest flavour profiles, medium acidity and medium body that is experienced in our Namugo PSC X blend.



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