



PAPUA NEW GUINEA
**SIGRI
ESTATE**

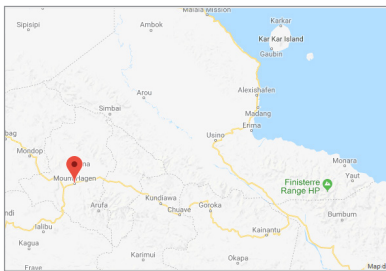
PAPUA NEW GUINEA Sigri Estate

Product Details

A well-balanced coffee with citric, malic acidity and flavors of red and tropical fruits, lemon, chocolate and orange.



Origin



Country: Papua New Guinea

Region: Western Highlands, Mt. Hagen

Farm: Sigri Estate

Owner: WR Carpenters Estate

Farm Size: 125 ha

Altitude: 1.525 masl

Farm Information:

Sigri Coffee Estate was founded in the 1950's by Tom Cole, a crocodile hunter and coffee farmer. Subsequently it was bought by WR Carpenters. The farm is situated in 1.525m altitude in the flat and fertile Waghi Valley near Mt.Hagen. Soils are of Volcanic origin. Regular rainfall and good sunshine provides the basis for coffee to grow and cup well. Shade trees comprise Albizzia sp. and Casuarina sp. Waghi River forms one side of the estate boundary.



Coffee

Variety: Typica, Arusha, Bourbon, Maragogype
Processing: hand-picked, machine pulped, sun-dried, dry-milling, hand sorted



Cup Profile

Flavors: Red Fruits, Lemon, Tropical Fruits, Chocolate, Orange
Acidity: Citric, Malic
Balance: Good