

Name **Kopi Arabika Kintamani Bali**
Country **Indonesia**

Date of registration
05-12-2008



Source: DGIPR

Main characteristics/features

Kopi Arabika Kintamani Bali (Bali Arabica Kintamani Coffee) is well known in domestic and international markets. It is a specialty coffee with a distinctive taste and aroma. When medium roasted, Bali Arabica Kintamani Coffee has a sweetish ground coffee flavour and a very light spicy tone; it has a strong aroma quality and intensity, with a tangerine or lemon scent and a medium body. Acidity is medium to high, taste is fruity (often lemony), astringency is light and the coffee must be free of taste defects.

Process of production/processing

The coffee grown in the Kintamani area only comes from Arabica varieties. Producers must follow the production methods set out in the Book of Requirements (use of natural fertilisers and shelter plants, density of plantations, etc.). Ripe cherries are selectively hand-picked to ensure the best quality and then carefully sorted, with a minimum of 95% red cherries, a maximum of 5% yellow cherries, but without any green or black cherries. To obtain green coffee beans, the cherries are washed (wet-method processing), pulped, fermented, soaked, fully sun-dried, graded and stored. The coffee beans are initially sorted and graded and then hand-sorted to ensure the finest quality of beans. The coffee products from the Kintamani Plateau are mostly green coffee beans (as raw material) and only a small amount is in the form of ground coffee (as a final product). The roasting process does not necessarily take place in the production area.

Geographical area

The Kintamani Plateau is in the northeast of the island of Bali. The area is cool and mountainous, covering a plateau and some hilly slopes. In administrative terms, the zone covers three regencies — Bangli, Badung and Buleleng. Kintamani is the name of a subdistrict in the Bangli regency.

Link between the product and the territory

Traditional methods and customary rules in farmer groups called "*awig awig*" in producing coffee beans are one of the factors which give the distinctive qualities of Bali Arabica Kintamani Coffee. The geographical area (900-1,550 meter above sea level), agricultural ecosystem which is suitable for Arabica coffee plantations and the climatic conditions of the Kintamani highlands, all combined with producers' know-how create a high quality coffee.

Publication in the Official Gazette 03-09-2008
Competent Authority Directorate General of Intellectual Property
<http://www.dgip.go.id/>
GI right holder/GI association Geographical Indication Protection Society of Bali Kintamani Arabica Coffee
Contact information

Type of product Coffee
Control body DGIP
File number IDG 00000001
Websites