

Name | **Kopi Arabika Kalosi Enrekang**
Country | **Indonesia**

Date of registration
15-02-2013



Source: DGIP

Main characteristics/features

Kalosi Enrekang Arabica Coffee (Kopi Arabika Kalosi Enrekang) is well known in domestic and international markets. It is known as a specialty coffee with a distinctive taste and aroma. When medium roasted, it has a sweet and slightly spicy flavour. It also has a variety of highly distinctive aromas, combining inter alia spices, chocolate, fruits, flowers and caramel. Kalosi Enrekang Arabica Coffee has been certified organic and must be free of defects.

Geographical area

The production area for Kalosi Enrekang Arabica Coffee is located at an altitude of 1000 – 2000 m above sea level on the slopes of the Latimojong mountains, which cover the five districts of Bungin, Baraka, Buntu Batu, Baroko and Masalle, in the Enrekang Regency of the province of South Sulawesi.

Process of production/processing

The coffee grown in the Latimojong area comes only from Arabica varieties. Producers must follow special techniques to preserve the coffee plots (use of natural fertilisers and shelter plants, density of plantations, etc.). Ripe cherries are hand-picked to ensure the best quality, with 95% red cherries and a maximum of 5% yellow cherries. Green and black cherries are prohibited. To obtain green coffee beans, the cherries are washed (wet-method processing), sorted, pulped, fermented, soaked, sundried, 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 slopes of the Latimojong Mountains are mostly green coffee beans (as raw material), with only a small amount in the form of ground coffee (as final product). The roasting process does not necessarily take place in the production area.

Link between the product and the territory

The flavour of Kalosi Enrekang Arabica Coffee is derived from the interaction between the varieties of coffee used and the geographical conditions in the area of planting, cultivation and processing. The traditional local method of coffee bean production is one factor that contributes to the specific qualities of Kalosi Enrekang Arabica Coffee. The geographical area (1000-2000 m above sea level, with podsolc soil and cold, dry air), the agricultural ecosystem (very suitable for Arabica coffee) and the climatic conditions of the ancient highland area of the Latimojong Mountains, combined with producers' know-how, create a high-quality coffee.

Publication in the Official Gazette

14-11-2012

Competent Authority

Directorate General of Intellectual Property
<http://www.dgip.go.id/>

GI right holder/GI association

Protection Society of Enrekang Coffee

Contact information

Type of product

Coffee

Control body

DGIP

File number

IDG 00000018

Websites