**Name:** Kopi Arabika Java Preanger  
**Country:** Indonesia  
**Date of registration:** 10-09-2013

### Main characteristics/features

Java Preanger Arabica Coffee (Kopi Arabika Java Preanger) is top-quality, with a unique taste that is characterised by uniformly clean, sweet, flavoursome components, and a good balance of acidity. It has a strong aroma that is heavily nuanced (flowery, floral, herbal, fruity, spicy and very sweet).

### Process of production/processing

Only the ripest coffee cherries are harvested manually — carefully selected and taken one by one to achieve a minimum of 95% red cherries. They are soaked to separate the good fruits from the not-so-good, peeled, soaked again, fermented, washed and dried in the sun to produce coffee beans with a horned skin. The beans are then processed into green coffee beans, dried again in the sun, shelled, sorted, and stored. The coffee beans are hand-picked again to ensure the best quality. Java Preanger Arabica Coffee has a unique taste quality characterized by homogeneity and sweet components. Java Preanger Arabica Coffee is sold as beans or as ground coffee.

### Geographical area

Priangan, the location for the cultivation and production of Java Preanger Arabica Coffee, is a mountainous region located in West Java province on the island of Java in Indonesia. It covers the regencies of Garut, Bandung, West Bandung and Cianjur (Variant KAJP Bandoeng), and in West Bandung, Purwakarta, Subang and Sumedang (Variant KAJP Bandoeng).

### Link between the product and the territory

Preanger coffee is grown in the highlands in the region of Priangan, at a minimum altitude of 1000 m above sea level, and with an average rainfall of 2000 mm/year (but in some areas this can reach 3000-5000 mm/year). The volcanic West Java region has varying soil types, ranging from regosol to andosol. Generally speaking, coffee farmers in West Java know how to cultivate coffee plants as the necessary skills have been passed down from generation to generation since the Dutch colonial era, with its forced system of cultivation (Cultuur Stelsel).