

# HAWAII

## KONA PRIME.



WE'VE GOT  
YOUR BATCH

**PROCESSING:** Washed  
**ALTITUDE:** 600 to 2,000 M above sea level  
**DRY MILL LOCATION:** Kona  
**VARIETAL:** Kona Typica  
**HARVEST MONTHS:** October to December

Kona Coffee is known for its mild and subtle flavors as well as its price tag as one of the most expensive coffees. Grown on small estate farms of approximately five acres or less, each tree is handpicked and provides about 15 pounds of cherries, which equates to two pounds roasted, give or take.

Rich volcanic soil along with rapidly changing trade winds (that bring in hot and humid air) create an excellent climate to produce premium coffee. These high-grown Arabica coffee beans slowly mature, producing a distinct flavor profile that so many have come to enjoy.

**CUPPING NOTES:** Sweet and Milk Chocolate, with a Mild Acidity and Body.



NOT JUST COFFEE, YOUR COFFEE.



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OF FINE GREEN COFFEE

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