Kopi Robusta Tambora (Tambora Robusta Coffee)  
Indonesia

Date of registration: 03/07/2017

Main characteristics/features
Tambora Robusta coffee (Kopi Robusta Tambora) has the following taste characteristics: chocolatey, buttery, rather nutty, woody, with a soybean aroma and very good to excellent quality values.

Geographical area
The cultivation areas are in Tambora village, Pekat district, Dompu regency and Oi Bura village, Tambora district, Bima regency, which are located on the slopes of Mount Tambora with elevations above 350 masl.

Production/processing
Fresh and healthy ripe red coffee cherries are manually picked and carefully selected. The percentage of cherries comprise a minimum of 95% red, a maximum of 5% yellow, with no green or black cherries. The red coffee cherries must be processed and dried within a maximum of 3 days. Before the drying process, cherries should be kept loose and not in tightly packed sacks. This is to prevent the red coffee cherries from decaying or fermenting, which can affect the taste of the coffee produced. The coffee beans are dried naturally in the sun or on tarpaulins until they reach a water content of 12%. The dried coffee beans are sorted and then stored in clean sacks in a clean room and protected from water, strong odours and vermin by covering them with bamboo mats.

Link between product and territory
Tambora Robusta coffee is produced from Robusta coffee bushes that are planted at elevations above 350 masl. The soil types are regosol and andosol, with dusty clay and sandy clay textures. The slopes of Mount Tambora have an average rainfall of 1277 mm/yr, and 143 rainy days/yr. The temperature range in this region is between 20-30 °C with 46-98% humidity. Socio-cultural and economic factors and the long history of coffee in the Tambora community play an important role in the production and sustainability of this coffee.