



WIRA HAMDA
GROUP

COFFEE BEANS

PT. WIRA HAMDA GROUP

Premium Indonesian
Coffee Selection

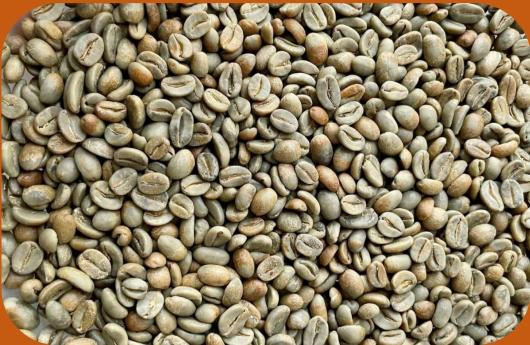


Indonesia Coffee Beans

Indonesia, known for its rich biodiversity and volcanic soil, produces some of the finest coffee beans in the world. At PT. Wira Hamda Group, we bring you the best from our coffee farms, ensuring a perfect balance of flavor, aroma, and quality.



ARABICA



Arabica Coffee

- **Flavor Profile:** Arabica coffee is known for its smooth, nuanced, and complex flavor. It often features fruity, floral, and sweet notes with balanced acidity.
- **Aroma:** Rich and aromatic, with hints of fruits, flowers, and sometimes chocolate or caramel.
- **Caffeine Content:** Lower caffeine content compared to robusta, making it less bitter.
- **Growing Conditions:**
 - Grown at high altitudes (600–2,000 meters above sea level).
 - Thrives in cooler temperatures and requires careful cultivation.
 - Sensitive to pests and diseases, resulting in higher production costs.
- **Bean Shape:** Oval with a curved crease in the center.
- **Uses:** Commonly used for specialty and premium coffee blends.

Arabica is prized for its refined taste and is often considered the superior coffee for those who value flavor complexity over intensity.

ARABICA

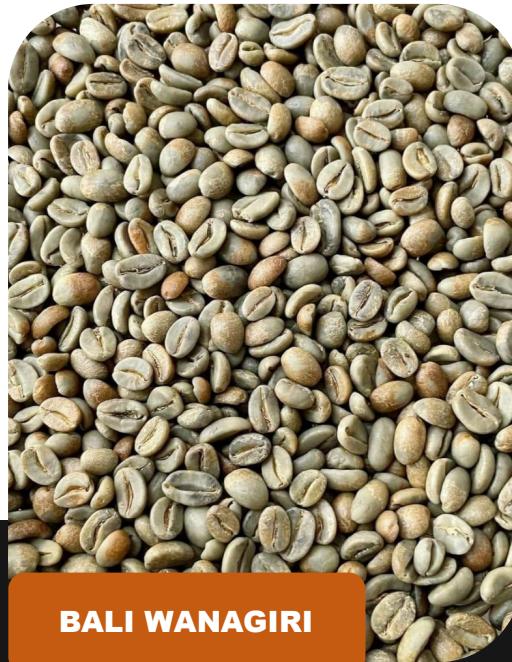


Origin: Gayo Highlands, Aceh, Sumatra
Altitude: 1,200–1,700 meters above sea level
Flavor Profile: Fruity and floral with notes of caramel and chocolate. A well-balanced acidity and medium body make it ideal for specialty coffee enthusiasts.
Source: Single Origin
Processing Method: Wet Hull, Dry Hull, Honey, Wine, Natural, An Natural
Special Features: Known for its unique cupping quality and certified as organic by global organizations.



ACEH GAYO

Origin: Wanagiri Village, Bali
Altitude: 1,000–1,200 meters above sea level
Flavor Profile: Bright and citrusy with hints of tropical fruit and sweet spices. A smooth, creamy texture and vibrant acidity.
Source: Single Origin
Processing Method: Wet Hull, Dry Hull, Honey, Wine, Natural, An Natural
Special Features: Grown in smallholder farms near Bali's volcanic highlands, giving it a distinctive terroir.



BALI WANAGIRI

ROBUSTA



Robusta Coffee

- **Flavor Profile:** Robusta coffee has a stronger, more intense, and earthy flavor. It often carries nutty, woody, or chocolatey notes with a bold bitterness.
- **Aroma:** Less complex, often described as earthy or slightly smoky.
- **Caffeine Content:** Higher caffeine content, giving it a stronger, more robust taste and natural pest resistance.
- **Growing Conditions:**
 - Grows at lower altitudes (0–800 meters above sea level).
 - Thrives in warmer climates and is more resistant to pests and diseases.
 - Easier and less costly to cultivate.
- **Bean Shape:** Round and smaller with a straight crease in the center.
- **Uses:** Commonly used in espresso blends for its crema, as well as in instant coffee and strong coffee blends.

Robusta is valued for its boldness and is preferred by those who enjoy a stronger coffee experience or require high caffeine content.

ROBUSTA



Origin: Temanggung, Central Java

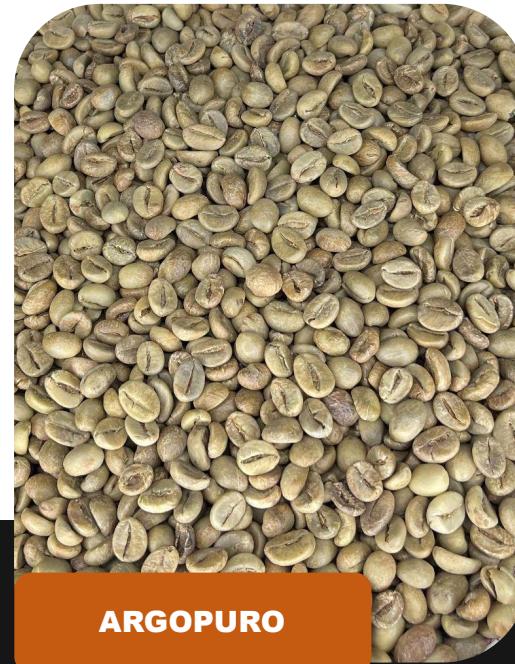
Altitude: 600–900 meters above sea level

Flavor Profile: Smoky and spicy with a smooth bitterness. Notes of clove and woody undertones, making it uniquely Indonesian.

Source : Single Origin

Processing Method: Full-wash, Semi-wash, Natural, Honey, Wine

Special Features: Grown on small, family-run farms where traditional farming methods are preserved, ensuring a sustainable and authentic product.



Origin: Argopuro Highlands, East Java

Altitude: 800–1,200 meters above sea level

Flavor Profile: Earthy and nutty with hints of dark chocolate and tobacco. A full-bodied coffee with low acidity.

Source : Single Origin

Processing Method: Full-wash, Semi-wash, Natural, Honey, Wine

Special Features: Cultivated near the pristine Argopuro mountain range, offering a bold and distinctive flavor loved by robusta aficionados.

WET HUL



DRY HULL



NATURAL



WINE



PROCESS

Why Choose Us ?

■ Premium Quality

Handpicked beans processed with care.

■ Authentic Origins

Directly sourced from the best coffee regions in Indonesia.

■ Sustainably Grown

Supporting local farmers and eco-friendly practices.



Experience the true essence of Indonesian coffee with us!

For inquiries and orders, please contact us at:



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