



ERATOI



Coffee: Eratoi
Country: East Timor
Region, Letefoho
Producers: 30 Smallholders of Eratoi Cooperative
Roast Level: Light
Varieties: Typica, Timor Hybrid
Process: Washed
Altitude: 1800 MASL
Landed: December

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TASTING NOTES

CHERRY / CRANBERRY / HONEY

A highlight in our current lineup is the return of Eratoi from East Timor. This harvest marks the third year of our pre-financing program with our longstanding partners, Karst Organics, and they continue to impress us with their exponential growth and standout coffees.

Over the past 6 years, Karst has grown to work with various farmer groups in the Letefoho region. Rotutu and Eratoi are the cornerstones of our East Timor offering and represent the two distinct models Karst uses. Rotutu, sells cherry directly to Karst's processing facility. The Eratoi group, on the other hand, processes their cherries and sells dried parchment to Karst, which affords farmers better control and responsibility over the end product.

The contributors from Eratoi farm at higher altitudes than other groups, which means their cherries mature more slowly and are harvested later resulting in denser beans associated with a sweeter cup. In 2024, the Eratoi group began using portable drying racks to enhance the versatility and efficiency of their processing techniques. This seemingly small change has significantly impacted their coffee; the proof—an elegantly cherry-hued honey delight—is in the cup.