

MARCH 2020



NORIKORI



PAPUA NEW GUINEA BOASTS

of only one generalization - there are no generalizations. Its people speak 800 different languages. Many of its neighboring communities remain completely isolated from each other. As a result, Papua New Guinea remains one of the most remote and culturally diverse places in the world. However, these obstacles did not stop the Colbran family from establishing one of the few truly successful coffee milling and exporting establishments in Papua New Guinea.

In 1965, the government of Papua New Guinea started promoting coffee growing. So, the Colbran family transitioned their farm from traditional crops to coffee. In 1997, they decided to reinvest in the estate they had grown and expand their work to the surrounding community. Namely, they opened access to the specialty coffee market for local farmers.

After expanding their operations to the community, they then organized a traceability system with farmers. Additionally, they established a rigid quality-control system. Traceability allows the mill to reward the specific farmers from whom they are purchasing cherry or parchment based on the coffee's final quality. The quality-control system fosters relationships by allowing the Colbrans to provide relevant feedback to the local farmers. This feedback promotes the rewards of specialty coffee to farmers that would have typically sold to the traditional markets. Additionally, coffees like Norikori break the expectation that cup quality from Papua New Guinea is frequently earthy, wild, and inconsistent. This harvest of Norikori triumphs with tropical fruit flavors and balanced sweetness.



WORDS: Andrew Timko

PHOTOS: MTC via Atlantic Specialty

ABOVE: Rolling hills in the Eastern Highlands of Papua New Guinea.

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COUNTRY:	Papua New Guinea
REGION:	Aiyura, Eastern Highlands
ALTITUDE:	1700 - 1900 MASL
PROCESS:	Washed
HARVEST:	March - April 2019
VARIETY:	Arusha, Typica, Bourbon Mundo Novo
SOURCING PARTNERS:	Atlantic Specialty(importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16.5
ESPRESSO RATIO:	1 : 2
WE TASTE:	pineapple, molasses, baking spice, apricot

