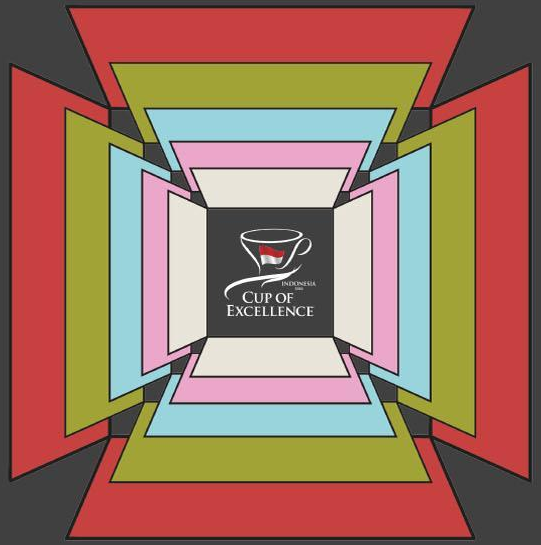


CUP OF EXCELLENCE INDONESIA 2026

A Complete Walkthrough Catalogue

BERDAMPAK BERLANJUT BERBAUR

Impact.
Sustain.
Connect.

INDONESIA 2026
CUP OF EXCELLENCE

Blessed with over 17,830 islands and 127 active volcanoes, Indonesia offers an extraordinary natural foundation for specialty coffee. We are deeply grateful to receive entries from 10 provinces, representing 119 physical lots (approx. 54,748 lbs).

Yet this year's harvest was forged against all odds...

Aceh, with its incredible perseverance, delivered their entries despite post-disaster recovery. At the same time, many producers across the archipelago remain unable to participate due to formidable obstacles—from Flores rebuilding in the wake of natural disasters, to Papua navigating security challenges, forest fires, and complex logistical routes, all compounded by climate-driven productivity declines nationwide.

Beyond any competition, the safety, well-being, and recovery of these communities are what matter most, and we stand in deep solidarity with them on their road to recovery ahead.

Behind this catalog lies our commitment to complete transparency, operational clarity, and profound respect for producers. By sharing clean data on farm elevations, cultivar diversity, shade management, and processing techniques, we aim to accurately position Indonesian coffee on the global stage.

Every sample was handled with strict care to honor the hard work at the farm level, supported by a team dedicated to **driving real impact, sustaining our coffee origins, and connecting with the global community**.

We invite you to explore the lots of Cup of Excellence Indonesia 2026. Here are the best of Indonesian coffee of 2026

Cheers,
CoE Indonesia 2026

WHAT WE DO (DIFFERENTLY) THIS YEAR

- Smaller Lot Size : 180 – 600 kg

To stay relevant with the majority (99%) of small holder farmers

- Participation of Farmers & Processor

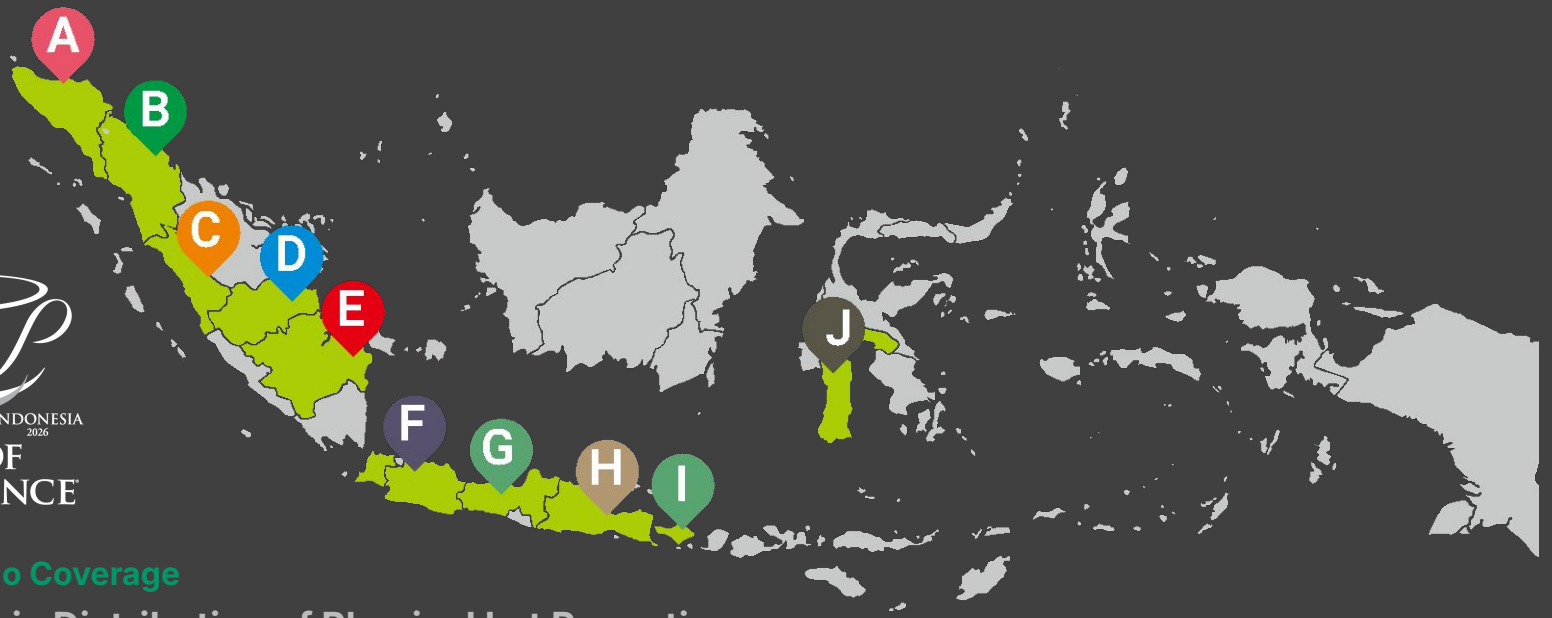
To stay relevant with the supply chain, where coffee processor is one of the main actor of Indonesia's coffee supply chain

Indonesia has a total of 1,2 million hectares of coffee plantations area. 99% of these plantations belongs to small holder farmers, who owns or work on a 0,5 – 2 hectares of land.
These farmers contribute to 755 thousand tons of Indonesia coffee production on both arabica and robusta.

(data source : Badan Pusat Statistik – Indonesia Coffee Statistic 2023)

CUP OF EXCELLENCE INDONESIA 2026

LOT RECEPTION SUMMARY



INDONESIA 2026
CUP OF EXCELLENCE

Archipelago Coverage

Geographic Distribution of Physical Lot Reception

Mapping 119 physical lots across 10 provinces, this reception distribution illustrates Indonesia's expansive volcanic coffee belt. From the established hubs of West Java and Aceh to the distinct island terroirs of Bali, Sulawesi, and Kerinci, this map proves that post-harvest discipline and specialty potential thrive across our entire archipelago

A	B	C	D	E	F	G	H	I	J
Aceh	North Sumatera	West Sumatera	Jambi	South Sumatera	West Java	Central Java	East Java	Bali	South Sulawesi
33 lots	**3 lots**	**1 lot**	**8 lots**	**2 lots**	**42 lots**	**5 lots**	**11 lots**	**6 lots**	**8 lots**

Operational Barometer

Received Lots & Schedule

This barometer provides full operational transparency regarding physical lot receptions, specifications, storage stability parameters, and the competition schedule leading up to the global auction.

Total Volume Intake

119 Lots (54,758 lbs)

01. Volume & Weight

Median Lot Weight

460.15 lbs

MIN WEIGHT
372.75 lbs
MAX WEIGHT
1,351.65 lbs

Ranging from exclusive micro-lots to estate-scale submissions, offering accessible options for both boutique specialty roasters and volume green buyers.

02. Moisture Content

Median Moisture Content

10.48%

MIN MC
10.00%
MAX MC
12.00%

Averaging 10.48% (within the strict 9.5%-12.0% standard), confirming optimal uniform drying that protects parchment structure and guards against aging.

03. Water Activity

Median Water Activity

0.565 Aw

MIN AW
0.493 Aw
MAX AW
0.643 Aw

Stays comfortably below the critical 0.650 threshold to stabilize cellular respiration, ensuring cup vibrancy remains intact during ocean transit.

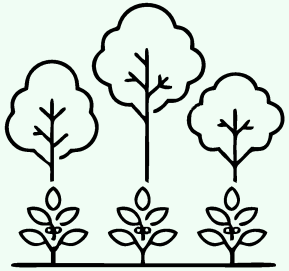
Sequence of Selection & Milestones

YOU ARE HERE

07-11 Oct	12-15 Oct	19-22 Oct	22 Oct	03-30 Nov	01 Dec
Pre Selection	National Selection	International Selection	CoE Winners	Sample Dispatch	CoE Auction

Forest in The Cup

This year we start collecting information on the participants' farming practices. With environmental issues surrounding coffee productions, it's beneficial to recognize the farming practices of our producers. From the data we've collected, we are happy to share that most of our entries utilizes shadings and preserve the environmental diversity.
Our 119 lot reception reflects a diverse range of shade management systems, from deep agroforestry canopies to open-sun plots. While moderate and full shade systems preserve forest microclimates and foster slow cherry maturation, unshaded farms capture maximum solar energy suited to their unique local cloud cover and terrain.

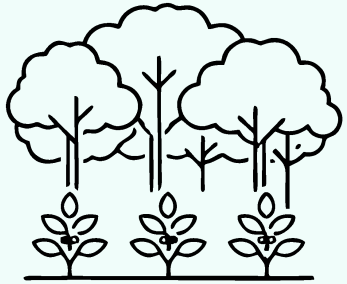


Moderately Shaded

30%–50% Shade

Preserves forest microclimates and fosters slow, optimal cherry maturation.

101 entries

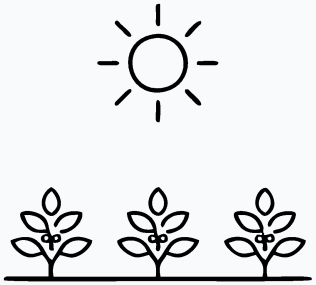


Fully Shaded

>50% Agroforestry Shade

Deep agroforestry canopy protecting rich biodiversity and soil health.

16 entries



Unshaded

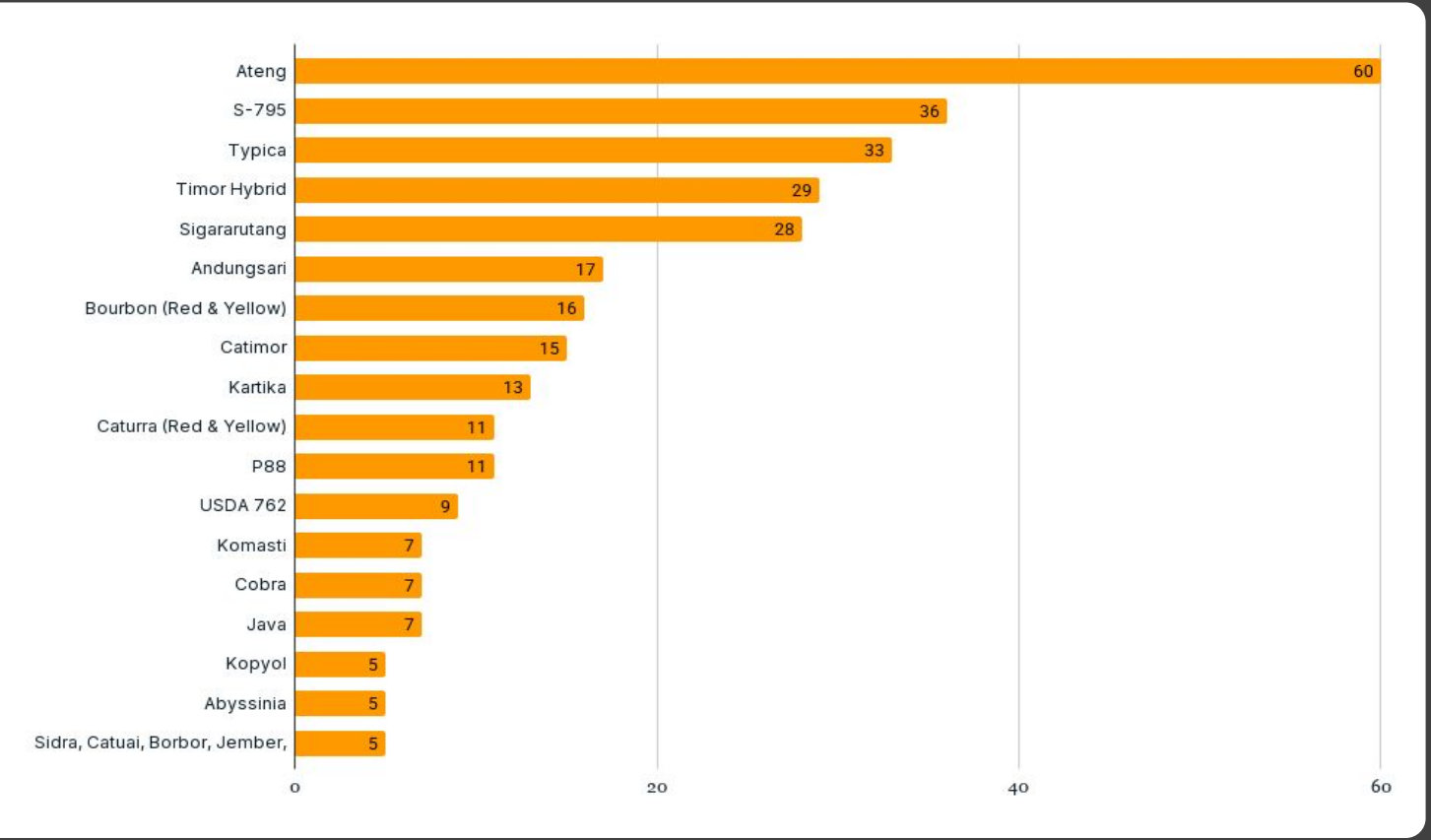
Full Sun Plots

Captures maximum solar energy suited to distinct local terrain & cloud cover.

2 entries

The Cultivar Spectrum

Featuring over 23 cultivars, our 119 lot reception highlights Indonesia's living genetic reservoir. This rich varietal spectrum represents a vital strategy for climate resilience among smallholders, where diverse mix var combine heirloom history with local adaptability, offering buyers unique sensory complexity and multidimensional cup profiles.



Dominant Cultivars

Ateng, S-795 & Typica

Lead the lot reception, combining yield stability with renowned cup quality.

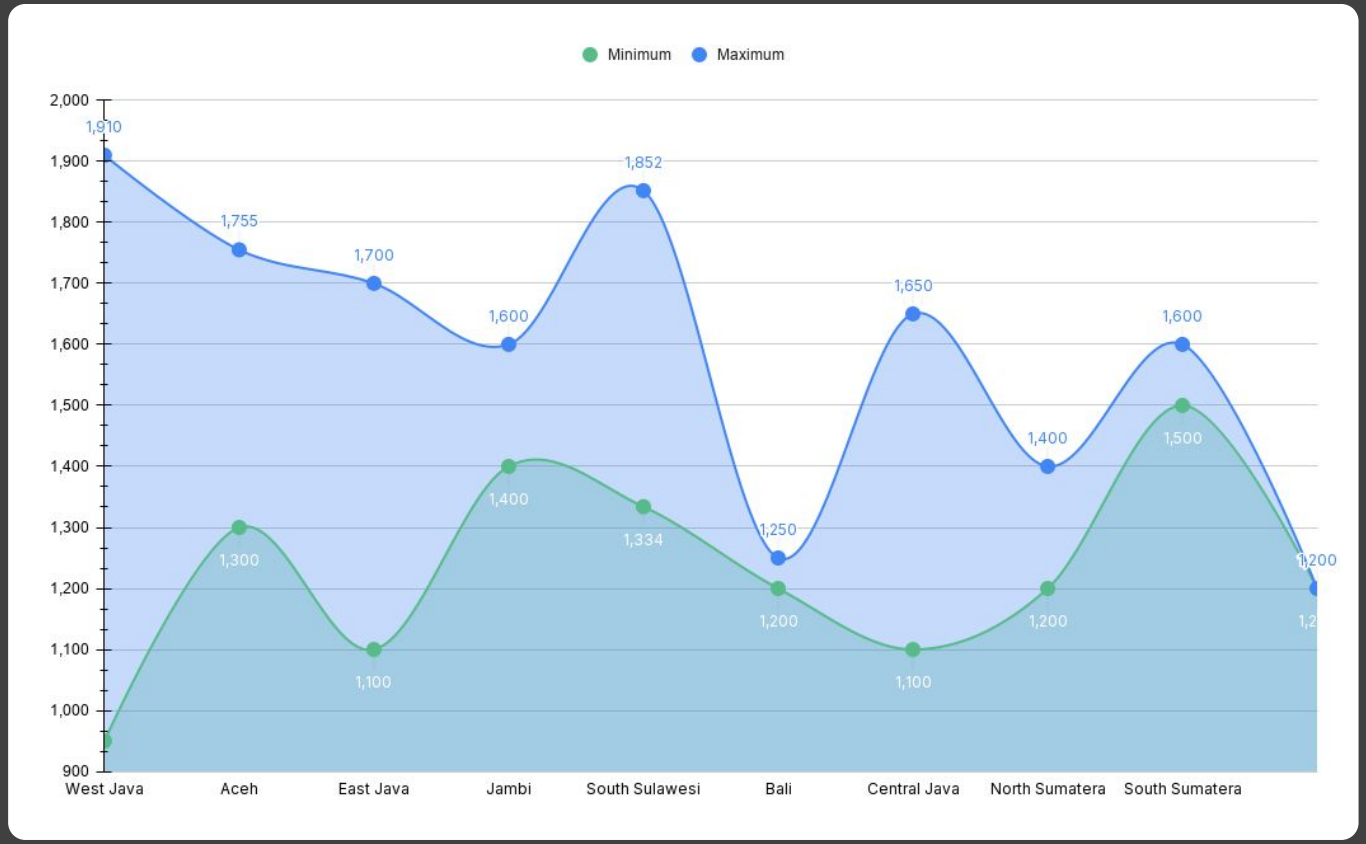
Climate Resilience

23+ Cultivars • Living Reservoir

High varietal diversity among smallholders ensures crucial local adaptability.

Growing Altitude

Spanning from 950 to over 1,910 meters above sea level (averaging 1,477 masl), our lot reception reflects a vibrant spectrum of volcanic terroirs. Rather than a single profile, this elevation diversity offers international buyers an extraordinary range of flavor choices, from rich, chocolatey body to vibrant, complex floral acidity.



Average Elevation

1,477 masl Average

Core elevation midpoint providing optimal climate conditions for dense, flavor-rich cherries.

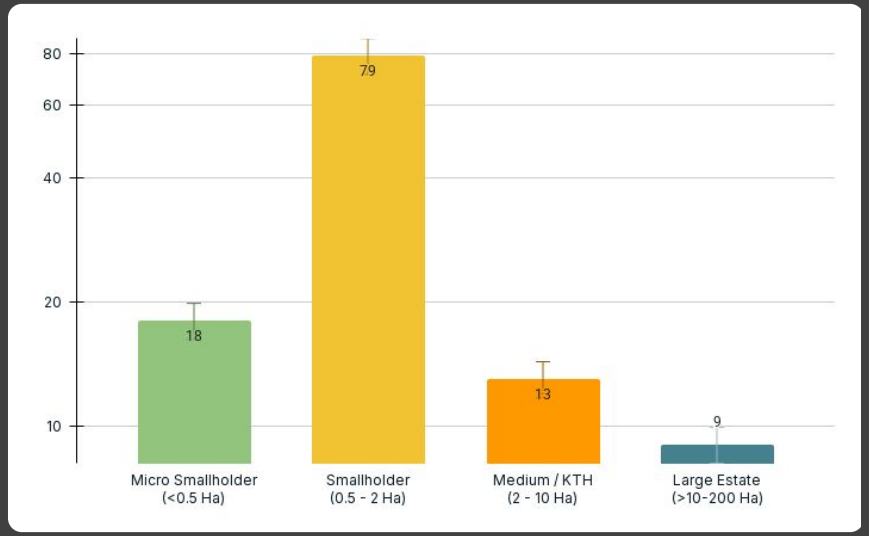
Extreme Altitude Range

950 – 1,910+ masl

Spanning lowland valleys to high volcanic peaks across 9 key Indonesian growing regions.

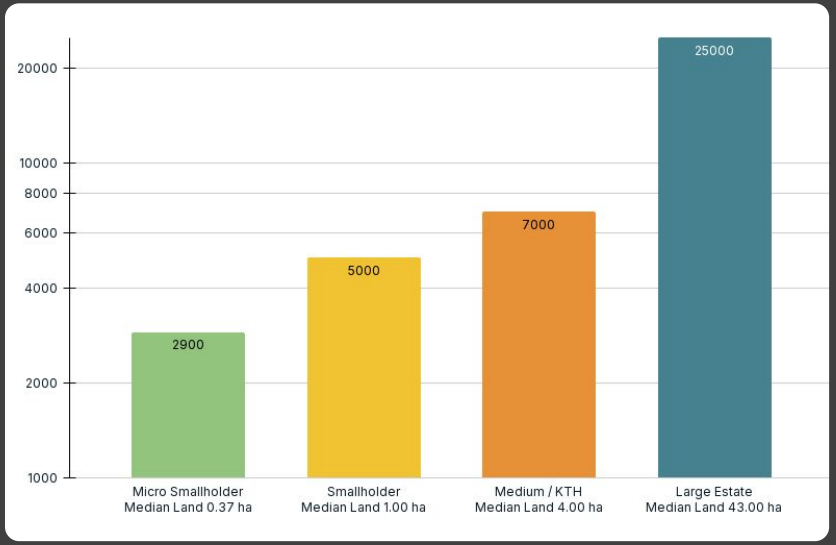
Farm Scale

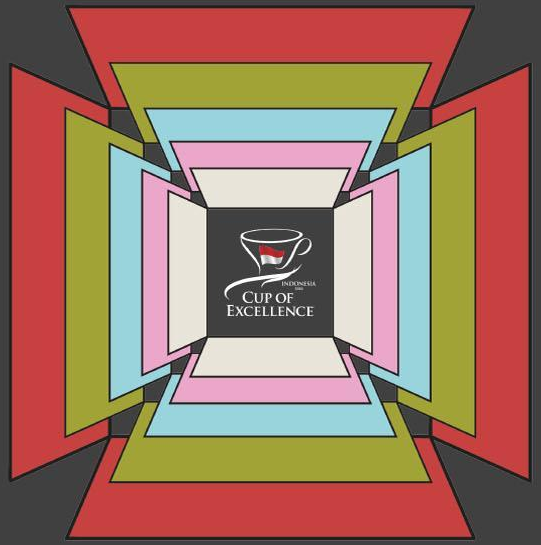
The diversity of farm scales in our lot reception, spanning 0.3-hectare smallholder plots to 200-hectare estates, demonstrates that the pursuit of coffee excellence in Indonesia knows no boundaries. This inclusive platform unites micro-farmers risking their prized harvest and large estates filtering curated nanolots on equal footing, driven by a shared dedication to quality.



Productivity

The cherry productivity chart highlights two complementary production capabilities in Indonesia. Smallholders demonstrate maximum land-use efficiency with high yield density per hectare, while large estates provide scalable total volume capacity. Together, they form a highly versatile production capability of meeting both micro-lot and high-tonnage supply demands.





CUP OF EXCELLENCE INDONESIA 2026

COMPETITION PHASE

A Commitment to Real Quality

Participating in the Cup of Excellence auction is far more than a commercial transaction. It is an exclusive opportunity to secure the most exceptional coffees crafted across the Indonesian archipelago.

Guided by strict independent auditing and double-blind coding at every stage, the evaluation removes all identity and origin bias. Buyers can bid with absolute confidence, knowing that every lot on this auction represents outstanding quality, full traceability, and genuine producer craftsmanship.

To become a CoE winner, a coffee needs to undergo a series of quality assesement from a panel of national and international jurors. A minimum of 5 cupping sessions will be assigned for each coffee that made through the CoE auction, and 6 if it made it to the top 10

119 Lots
evaluated at the initial Pre-Selection stage.



64 Lots
Qualified to the National Selection stage.



39 Lots
reached the International Jury Stage.



24 CoE Winner
(87pts and above)
&
11 National Winner
(86,00 – 86,99)

A Roasting Team of 7 skilled roasters

Preparing the participants coffees to their best potential









- **Kiki Kurnia**
  Instructor at 5758 coffee lab
- **Muhammad Rizal**
  Kozi Coffee Roaster
- **Novelian Perakasathama**
  TTKR
- **Dani Herdiana**
  LJA coffee roaster
- **Regy Anggara**
  independent
- **Hasan Syadzilly**
  Dikopian
- **Daniel Ibrahim**
  independent

A Huge Shout-Out to Our 29 Jurors

CoE Indonesia 2026 coffees has gone through a meticulous selection phases, cupped by a total of 29 jurors which consist of **1 Head Judge**, **15 national jurors** (3 of which representing the national jurors in the international jury panel) and **13 international jurors**

This page is to honor their dedication and contribution in selecting the best coffees from Indonesia for Cup of Excellence





RICKY DYSON
AUSTRALIA

COE INDONESIA 2026 HEAD JUDGE



DENNIS DAMAJIE
INDONESIA



PAUL LEE
AUSTRALIA



ROBERT HUNG
TAIWAN



RYAN NOH
SOUTH KOREA



JIA MIN LEE
SINGAPORE



CAROLINA PADILA MIERISCH
EL SALVADOR



WANG ZONGYAO
CHINA



LISA HYUNJOUNG KWON
SOUTH KOREA



HYOJUNG KIM
SOUTH KOREA



REZA KOSAR
OMAN



JARED RENNIE
USA



HITOMI MIKAMI
JAPAN



JASMINE JUNGMINLEE
SOUTH KOREA



RISA KURIHARA
JAPAN



ARGALESTA M SIDIK
INDONESIA



ISTIFARI HUSNA REKINAGARA
INDONESIA



MUHAMMAD TAQIYUDDIN
INDONESIA



SATYA FALAH
INDONESIA



ARYO KUNCOROJATI
INDONESIA



NAUFAL IZA ABERDEEN
INDONESIA



INDRA WIRYAWAN
INDONESIA



IRHAM GHANI MUHAMMAD
INDONESIA



ABDIEL JEREMI
INDONESIA



CINTHIA MARGARETHA SUBAGIO
INDONESIA



ALFRED ABEDNEGO
INDONESIA



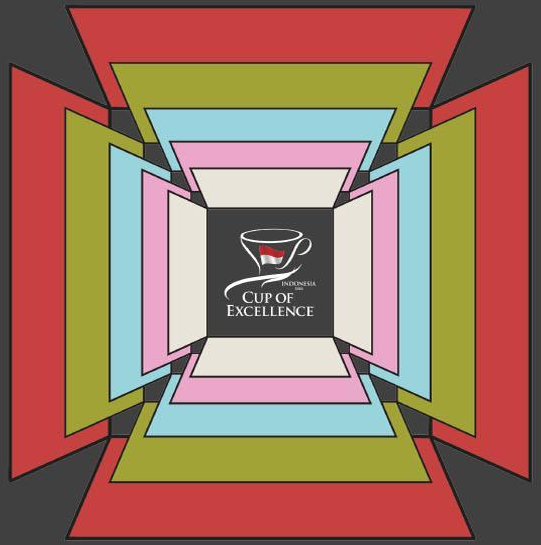
UDEN BANU
INDONESIA



MIA LAKSMI HANDAYANI
INDONESIA



ABDURRAHMAN RASHIF IBRAHIM
INDONESIA



CUP OF EXCELLENCE INDONESIA 2026

GENERAL WINNER INFORMATION



Your Strategic Sourcing Guide

Before you start slurping on these beautiful coffees and decide which one you like to bid, it's good to know what you cup, and the context behind each cups. So, here are some key takeaways you might want to know :

1. **Geographic Distribution & Scores**
   Lot scores by region and origin.

2. **Processing Methods & Scores**
   Score performance by processing style.

3. **Sensory Notes & Top Descriptors**
   Primary flavor notes from the 17 international jurors.

4. **Lot Size & Volume Overview**
   Full lot volume data (lbs) for bidders.

5. **24 CoE IndWinners Story & Farm Cards**
   Producer resilience stories, farm data, lot specs ready for auction.

6. **(extra # 1) 11 National Winning Producers** information along with 10 of the Indonesia's 2026 National Winner Coffees to taste

7. **(extra #2) 4 finalist that made it through the international stage**, but scored lower than 86 in the international stage

Geographic Distribution & Scores of the COE Indonesia 2026 Winner

24 out of 119 coffees were made it through to the international auction stage.

5 producing regions from 3 major island were represented on the winning list.



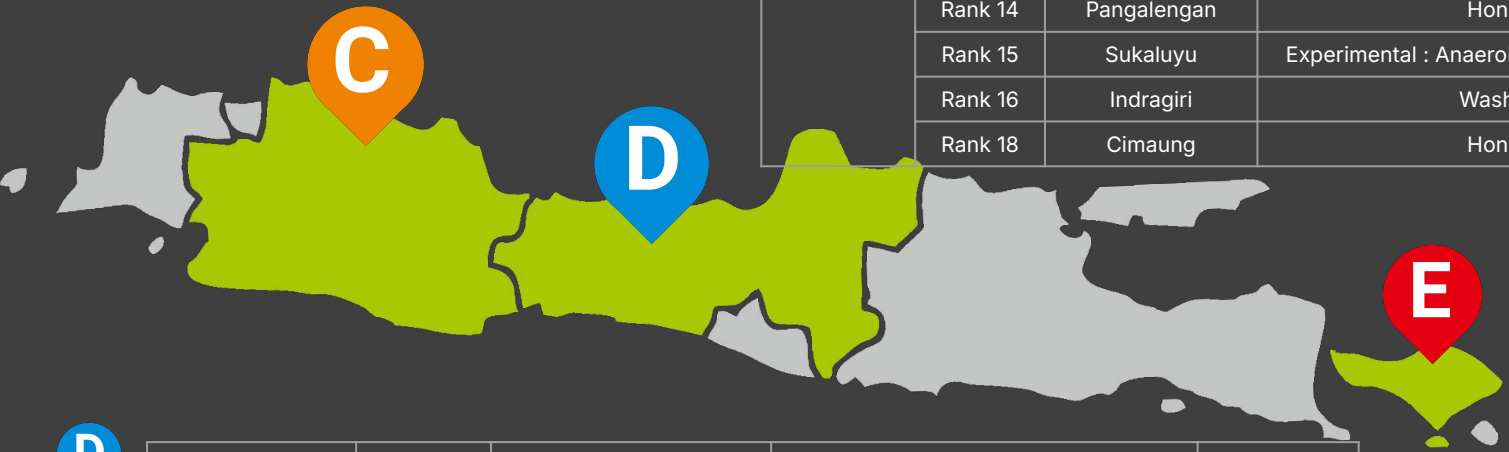
ACEH	Rank 2	Pegasing	Washed – Wet Hulled	90,10
	Rank 5	Bukit Sama	Honey	89,65
	Rank 7	Pegasing	Natural	89,15
	Rank 9	Bukit Sama	Natural	88,7
	Rank 17	Bener Meriah	Experimental : 3D Washed	87,45
	Rank 19	Pegasing	Experimental : Anoxic Natural	87,4
	Rank 21	Pegasing	Experimental : Anaerobic Honey Double Fermentation	87,25
	Rank 23	Pegasing	Honey	87,2
JAMBI	Rank 22	Kerinci	Washed	87,2

INDONESIA 2026
CUP OF EXCELLENCE®

SUMATERA ISLAND

INDONESIA 2026
CUP OF EXCELLENCE®

JAVA & BALI



C WEST JAVA	Rank 1	Sindangkerta	Experimental : Washed – Cold Chain Fermentation	90,25
	Rank 3	Pangalengan	Experimental : Natural Dual Phase	89,70
	Rank 4	Pangalengan	Experimental : Anaerobic Natural w/ pichia	89,70
	Rank 6	Cisurupan	Experimental : Natural HSN	89,20
	Rank 8	Pangalengan	Experimental : Anaerobic Natural w/ pichia	89,00
	Rank 11	Sukasari	Experimental : Carbonic Maceration	87,85
	Rank 12	Pangalengan	Natural	87,80
	Rank 14	Pangalengan	Honey	87,75
	Rank 15	Sukaluyu	Experimental : Anaerobic Natural w/ pichia	87,65
	Rank 16	Indragiri	Washed	87,6
	Rank 18	Cimaung	Honey	87,45

D CENTRAL JAVA	Rank 20	Temanggung	Experimental : Carbonic Maceration	87,35
E BALI	Rank 10	Kintamani	Natural	87,85
	Rank 13	Buleleng	Experimental : Hybrid Washed	87,8
	Rank 24	Kintamani	Natural	87,00

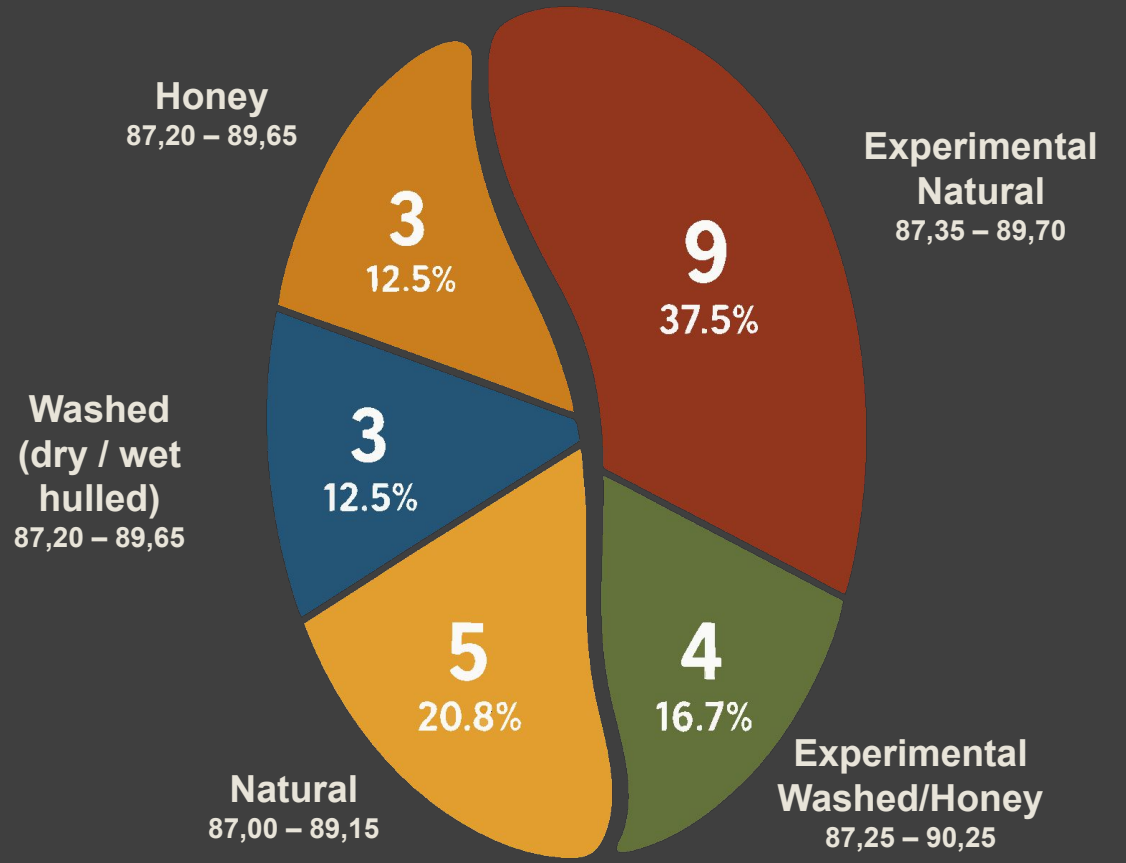
PROCESSING AND SCORES

Five Processing Methods & Performance

From pristine traditional methods to cutting-edge micro-fermentations, Indonesian coffee producers continue to pioneer post-harvest innovation. This chart maps the performance and score potential across five core processing spectrums.

24

WINNING LOTS
87,00 – 90,25



Sensory Notes & Top Descriptors

Data taken from
17 **International Jurors**

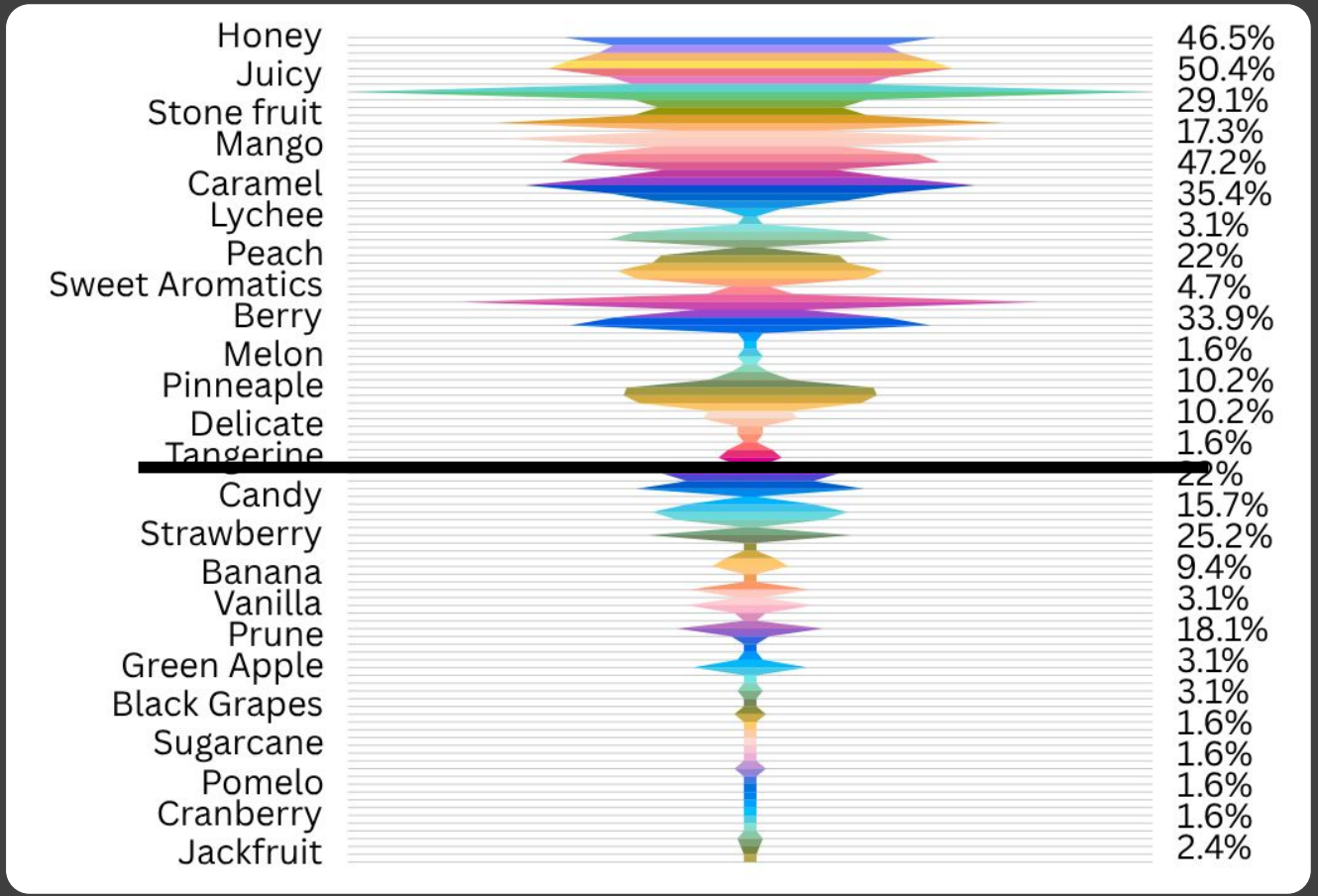
107
Unique Descriptors

2,184
Flavor Citations

Sensory Highlights

With 2,184 flavor citations recorded during the international jury week, the 2026 Cup of Excellence Indonesia winning lineup delivers a wide and unique spectrum of flavor.

Discover everything from traditional processed lots to experimental fermentations.



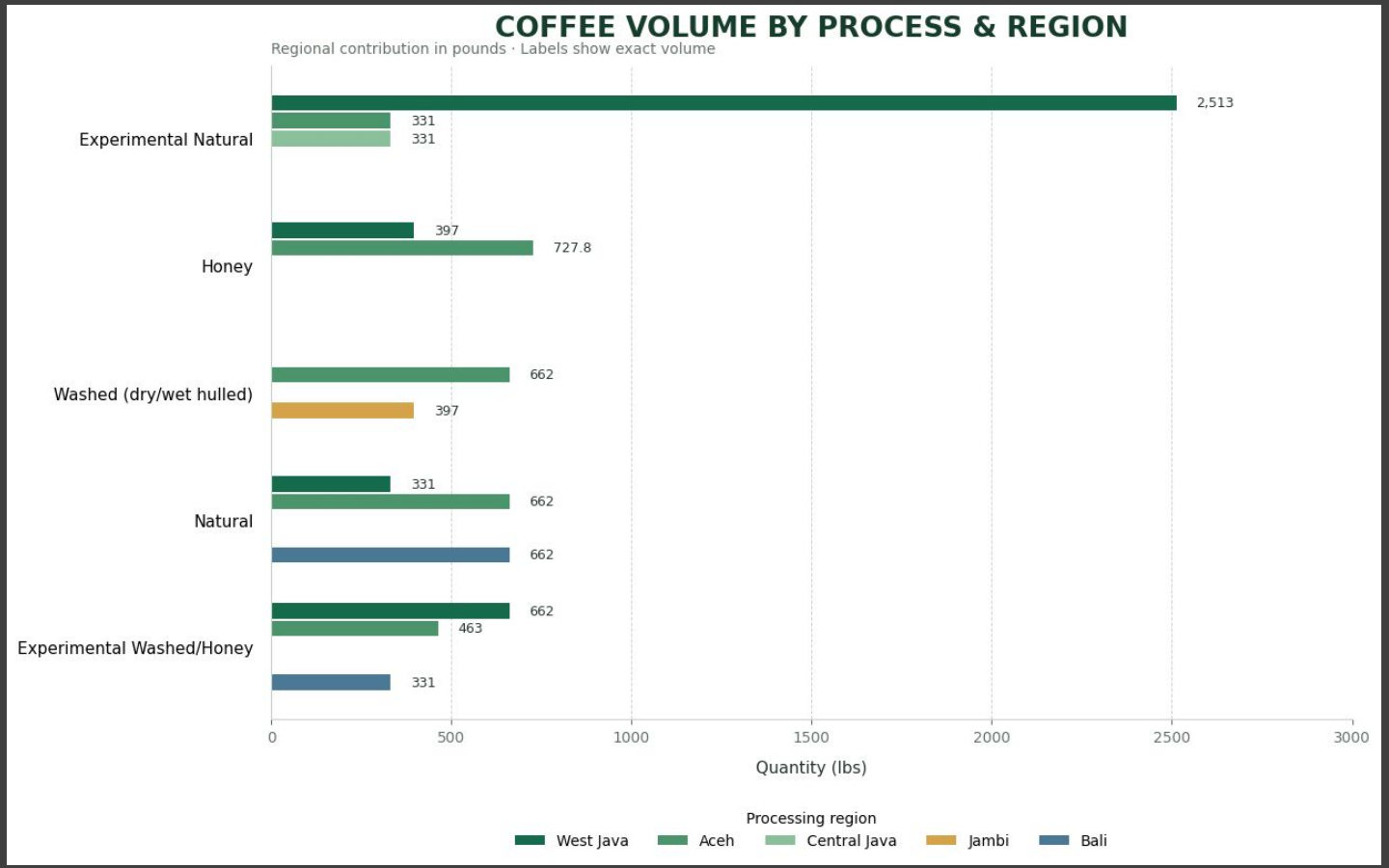
Lot Size & Volume Overview

A detailed overview of each winning regions related to their post harvest processing and lot sizes

24	5	5
Winning Lots	Processes	Provinces

8,465.73 lbs

Total Approximate Lot Size



CUP OF EXCELLENCE INDONESIA 2026

INDIVIDUAL WINNER INFORMATION

24 CUP OF EXCELLENCE INDONESIA 2026

INDONESIA 2026
CUP OF EXCELLENCE®

COE WINNER



EDWARD KEN TIRTADARMA
EXPERIMENTAL WASHED
(COLD CHAIN FERMENTATION)

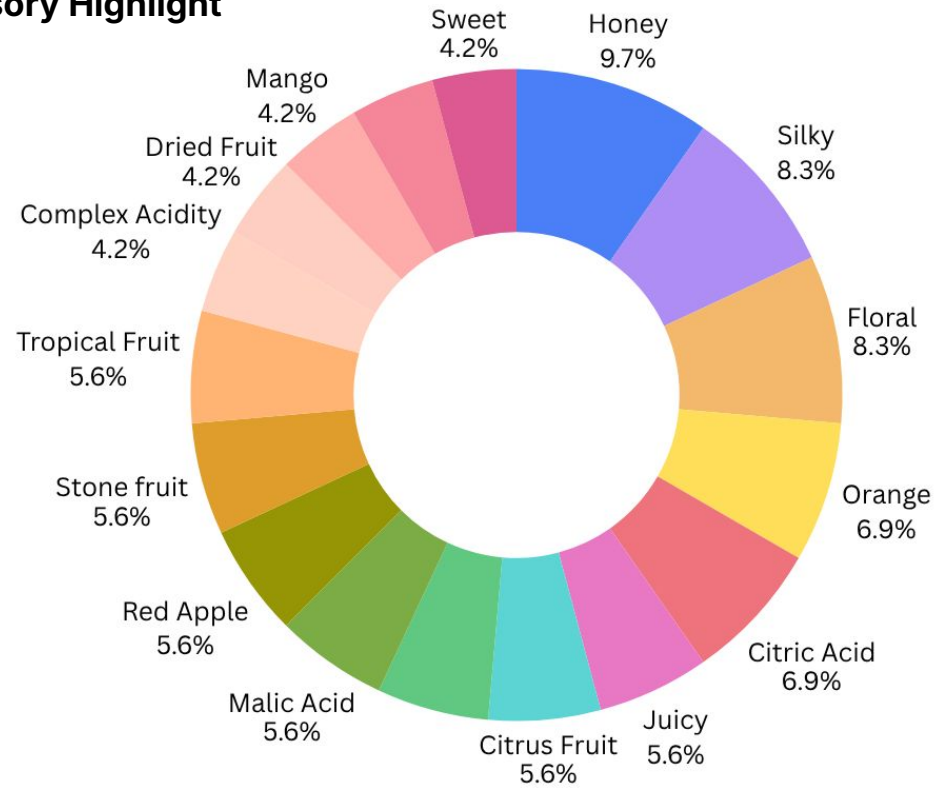
sindangkerta, west java | 1250-1300 masl

10% typica, 20% red/yellow bourbon, 50% ateng, 20% P88

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#1	90,25

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1,5 ha	22046.23 lbs/year	-7.073471758372191, 107.41886561151061	Moderate

Sensory Highlight





(Left) In memory of Michael.

Edward Ken Tirtadarma is a dedicated coffee processor leading **Cavalleria Alunan Washing Station in West Java**. For Edward, specialty processing is an exacting discipline focused on clarifying and expressing the authentic terroir of Ciwidey rather than manipulating its natural character.

> ***"Processing exists to express the true terroir of our land, not to alter it. Completing this lot in honor of my late brother, Michael, proves that with precise cold-chain control and real dedication, West Java washed coffees can shine on the world stage."***

Processing cherries harvested at 1,250 to 1,300 masl by local farmer **Pak Ating Hermawan**, Edward and his team executed a demanding **Cold Chain Washed process**. This method required maintaining strict fermentation temperatures below 10 degrees Celsius using ice blocks non-stop for 48 hours, followed by abrasive washing and 15 days of slow, manual drying under UV netting to achieve maximum sweetness, juicy mouthfeel, and clean cup clarity.

This lot holds deep emotional significance for Cavalleria Alunan Washing Station. The process was originally initiated alongside Edward's late brother, Michael (in the photo). After the passing of his brother, Michael, during the preparation of this lot, Edward and his team carried the processing through to completion in his honor, making the finished lot a tribute to Michael's dedication.

Edward's vision for the future focuses on expanding and modernizing Cavalleria Alunan Washing Station while uplifting the surrounding agricultural community. He is committed to providing superior seedlings and supporting tree rejuvenation programs for local smallholders, building a sustainable and resilient specialty coffee ecosystem in Ciwidey.





Pak Ating & Michael





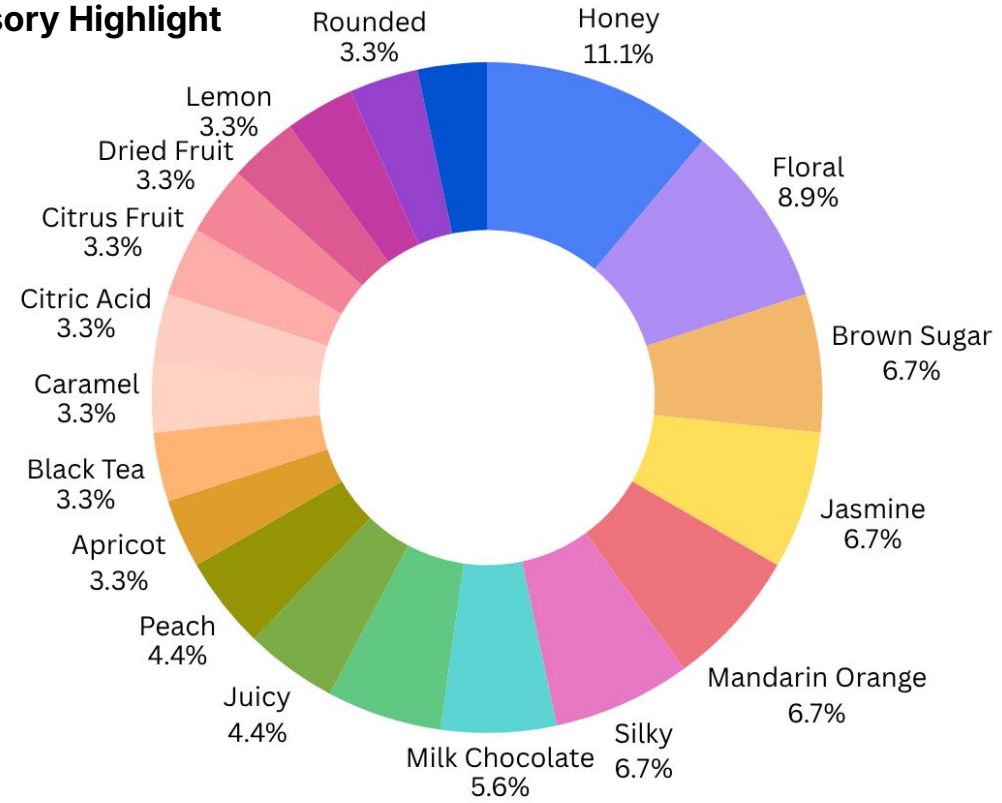
IWANNITOSA PUTRA
WASHED - WET-HULLED

atu gajah village, bebesen, aceh | 1600 masl
100% ateng

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#2	90,10

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1,5 ha	13227.74 lbs/year	4°38'35.54''N, 96° 46'45.52''E	Moderate

Sensory Highlight





Iwannitosa Putra views coffee not merely as a product, but as a legacy of education and family livelihood. Raised by coffee-farming parents in the Gayo Highlands, Iwannitosa completed his university degree funded entirely by coffee harvests. Today, operating under **PT. Putra Gayo Internasional**, he carries forward this family tradition in **Atu Gajah Village, Bebesen, Central Aceh**.

> ***"For us in Gayo, growing coffee is a noble calling. My parents paid for my college education through coffee, proving that this crop is not just our livelihood, but the key to our children's future."***

For Cup of Excellence 2026, Iwannitosa selected a lot consisting of **100% Ateng**, processed through Sumatra's signature Washed Wet-Hulled (Giling Basah) method.

In the Gayo Highlands, where harvest season frequently coincides with heavy rainfall, wet-hulling is a practical necessity.

Iwannitosa proves that mastering this traditional technique requires strict timing and precise execution at every stage, turning a regional necessity into a clean and consistent cup profile.

Beyond processing standards, Iwannitosa highlights the human element behind Gayo coffee culture. His farm operations **prioritize smallholder collaboration and rely heavily on female agricultural workers**, whose detailed care during harvesting and sorting adds essential value to the coffee.

For Iwannitosa, competing on Cup of Excellence is a step forward to inspire local farmers and secure a sustainable future for the next generation.









HADITYA PAMUNGKAS

EXPERIMENTAL NATURAL
(DUAL PHASE)

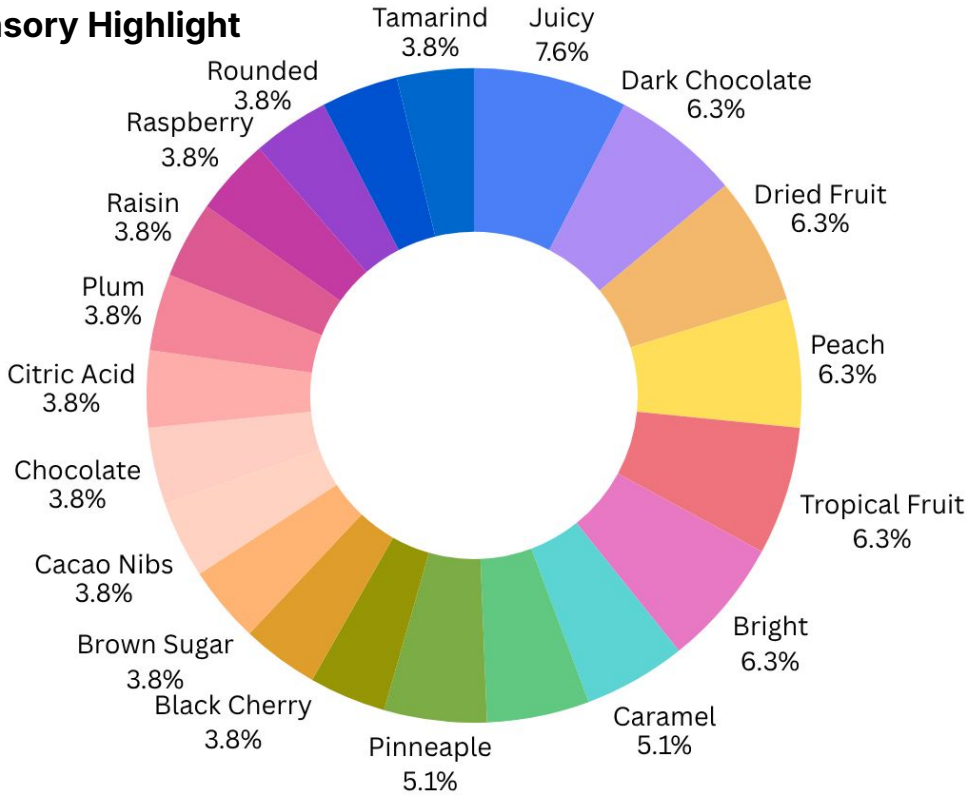
pangalengan, kab. bandung, west java
1200-1400 masl

50% S795, 50% P88

APPROX. LOT SIZE:	YEAR:
396.83 lbs	2026
RANK:	**SCORE:**
#3	89,70

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1,5 ha	13668.66 lbs /year	107°35'49.32''E, 7° 9'40.29''S	Moderate

Sensory Highlight





> ***"Processing is not about chasing trend-driven labels or sticking to rigid recipes. It is about understanding the purpose behind every step, adapting to nature, and unlocking a complete flavor profile that truly honors our land."***



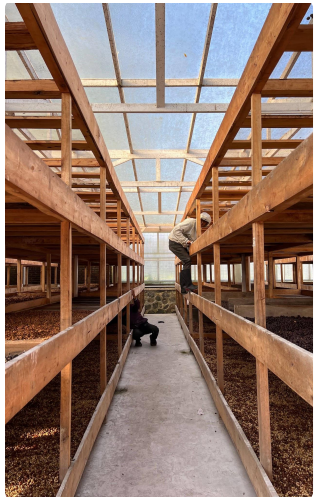
Cultivating coffee in the high-altitude highlands of Pangalengan, West Java, **Haditya Pamungkas** operates **Finca de Berman** with a deep appreciation for the unpredictable rhythms of nature.

Recognizing that weather rarely aligns with fixed plans, Haditya views post-harvest processing not as a rigid set of procedures or a pursuit of flashy flavor descriptors for a label, but as an intentional craft where every single stage has a distinct purpose.

Applying this purpose-driven mindset to his **Experimental Natural (Dual Phase) lot**, Haditya uses experimentation as a tool to expand the understanding of coffee's true potential. Rather than forcing a recipe onto the harvest, he and the Finca de Berman team carefully guides dual-phase fermentation to work in harmony with environmental conditions.

By honoring every step of the post-harvest process, Haditya and his team succeed in crafting a complete and cohesive flavor portrait of Pangalengan coffee.

For Haditya, true progress in specialty coffee comes from respecting the purpose behind every effort, ensuring that every harvest reflects the genuine identity and depth of their mountain terroir.







DIKI WAHYUDIN

EXPERIMENTAL NATURAL
(ANAEROB USING PICHIA BERLIAN BIO)

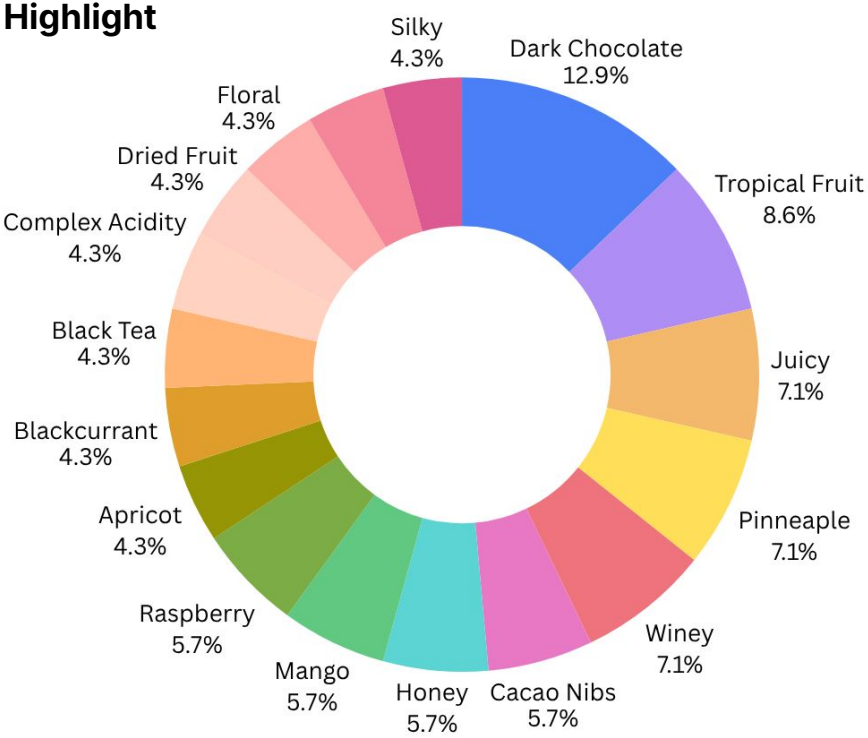
pangalengan, kab. bandung, west java
1600-1750 masl

30% S795, 40% ateng, 30% P88

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#4	89,70

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0,8 ha	15432.36 lbs /year	107°35'49.32''E, 7° 9'40.29''S	Moderate

Sensory Highlight





Diki Wahyudin manages cultivation and processing at Finca de Berman, situated in the high-altitude region of **Pangalengan, West Java**.

> ***"Good coffee is not born from a single big decision, but from many small decisions executed correctly every single day."***

Working across distinct farm blocks including **Gunung Tilu, Gunung Cupu, Lamping Adi, and Kubang Sari,** he maintains strict lot traceability to honor the unique microclimates, soil conditions, and individual identity of each hillside.

For Cup of Excellence 2026, Diki prepared a lot processed using an **Experimental Natural Anaerobic method with Pichia yeast inoculation**. Applying control from selective red-cherry picking through anaerobic fermentation to extended sun-drying, his processing approach aims to enhance flavor clarity and sweetness while fully respecting the intrinsic character of terroir.

Diki seeks to introduce Pangalengan as an origin shaped by its environment and human dedication. Every reward of producing specialty coffee flow directly back to the farmworkers and team who nurture the crop every day.







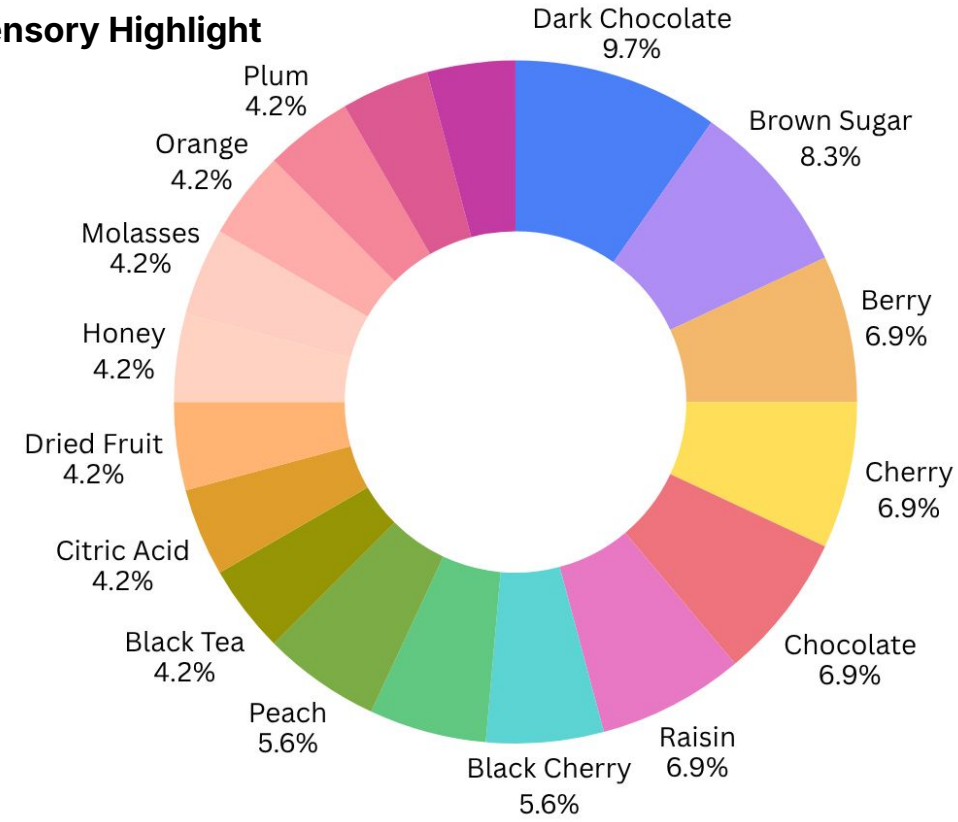
IRIYANI
HONEY

bukit sama village, kebayakan, aceh
1700 masl
60% ateng, 30% catimor, 10% timtim (HDT)

APPROX. LOT SIZE:	YEAR:
396.83 lbs	2026
RANK:	**SCORE:**
#5	89,65

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0,43 ha	12566.35 lbs /year	4.662250°N, 96.807125°E	Moderate

Sensory Highlight





> ***“Quality coffee is born from patience, perseverance, and respect for nature. After all, the coffee we enjoy today was not planted yesterday afternoon.”***



Iriyani manages coffee cultivation at **Bukit Sama Farm in Kebayakan, Central Aceh**, situated at an elevation of 1,700 masl in the **Gayo Highlands**. Operating on fertile, mineral-rich soil surrounded by cool mountain air, Iriyani focuses on sustainable farm management and disciplined post-harvest practices to reveal the authentic character of her highland terroir.

Managing a high-elevation farm presents constant natural challenges, as unpredictable weather shifts require vigilant care to protect trees from climate stress and pests. For Cup of Excellence 2026, Iriyani selected a lot composed of 60% Ateng, 30% Catimor, and 10% Timtim (HDT). Processed using a **Honey method**, the cherries undergo strict selective red-cherry harvesting and controlled drying, ensuring that the natural sweetness and complex fruit flavors.

Participating in Cup of Excellence 2026 reflects a deep dedication to honoring the land and the people who care for it. For Iriyani, success in the competition is a means to uplift her family, reward her cherry pickers and farmworkers, and inspire neighboring farmers across Central Aceh to take pride in producing world-class specialty coffee.





EKA TEGUH KURNIAWAN

EXPERIMENTAL NATURAL (HSN)

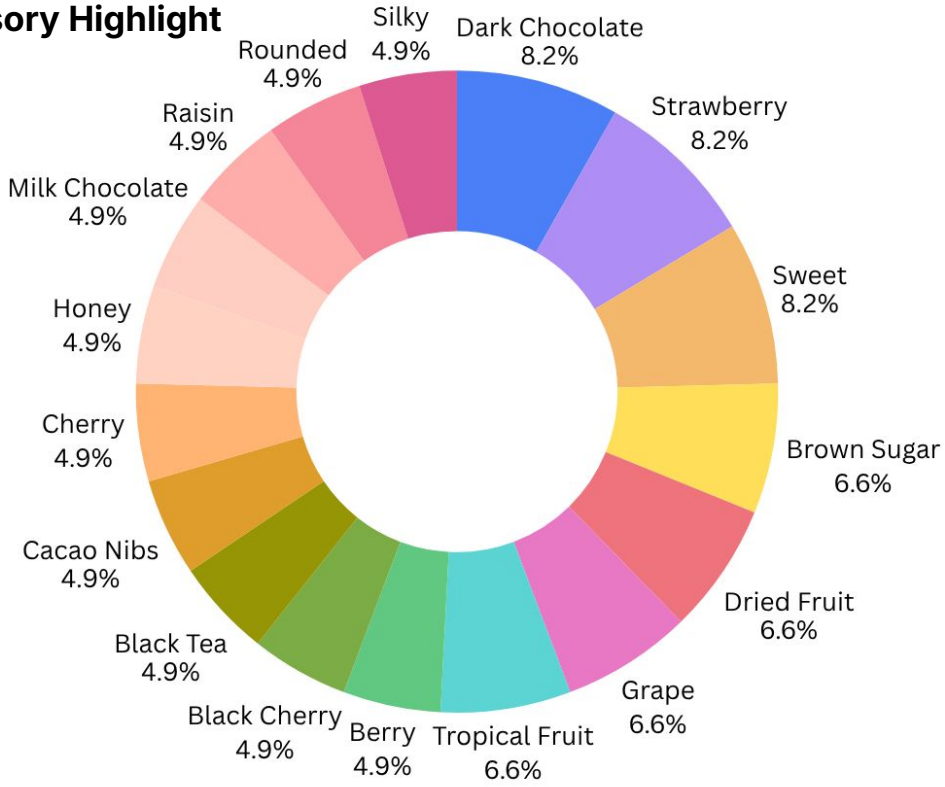
cisurupan, garut, west java | 1500 masl

30% yellow bourbon, 70% ateng

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#6	89,20

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
2 ha	17636.98 lbs /year	5°17'2''S, 119°53'15''E	Moderate

Sensory Highlight





Eka Teguh Kurniawan represents a new era of hands-on coffee producers in West Java. Processing along with his team at **Finca Don Obar** in **Cisurupan, Garut,** Eka approaches specialty coffee not just as a product, but as a for economic growth that directly uplifts surrounding smallholders and farm workers.m

> ***"Continuing my late father's work is my true purpose. I want to show our community that dedicated coffee farming builds a proud, sustainable future."***

Facing shifting climate patterns during harvest, he relied on structured post-harvest SOPs, applying a refined **Experimental Natural process** to achieve remarkable cup clarity, balance, and sweetness.

Located in a vibrant eco-tourism hub near Mount Papandayan and Tepas hot springs, Eka offers guests a complete experience, combining farm cupping with local tourism. Above all, he takes pride in directly empowering local farmers to upgrade their plots and livelihoods together.

Eka dedicates his work to **his late father, Ade Sobar.** His father's legacy of caring for the soil and educating local farmers laid the foundation for Eka's craft, demonstrating that coffee farming and post-harvest processing, when practiced with real passion, represent a deeply rewarding and dignified path.







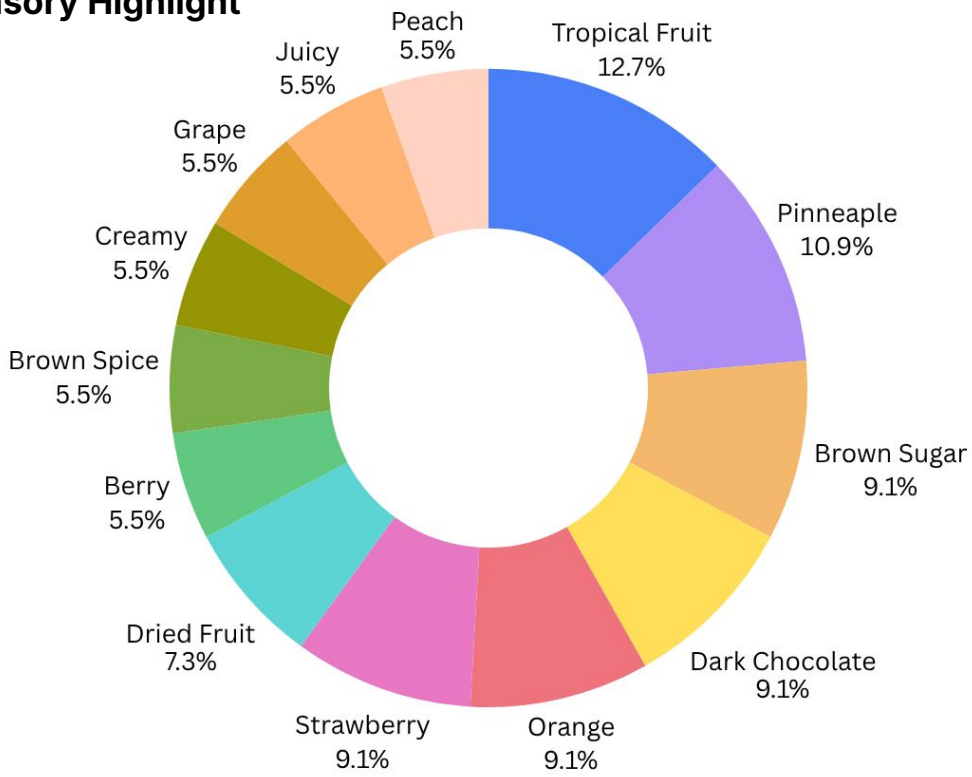
MUSTAKIM
NATURAL

pegasing, central aceh, aceh | 1745 masl
40% catimor, 30% timtim (HDT), 30% USDA

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#7	89,15

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1.2 ha	1023.11 lbs /year	4.5184930, 96.7874230	Moderate

Sensory Highlight





Mustakim brings a rare dual perspective to specialty coffee as both an experienced roaster and a second-generation producer. Starting his journey as a coffee roaster in Central Aceh in 2008, where he operates his own roastery, **Lereng Coffee**, Mustakim reached a defining turning point in 2016 when he assumed responsibility for managing his family's heirloom coffee farm in the Gayo Highlands.

> ***"True precision and passion belong to our silent heroes. Their uncompromised dedication at origin is what elevates our Gayo coffee to the world stage."***

His background behind the roasting machine directly informs his post-harvest decisions. Managing high-altitude volcanic slopes with shade-grown trees and mineral-rich soil, Mustakim understands how cool mountain air and diurnal temperature swings allow cherries to mature slowly, accumulating rich sugars and complex acidity.

For Cup of Excellence 2026, he prepared a **Natural lot** with strict cherry sorting, precise fermentation climate controls, and monitored drying to showcase the pristine Gayo terroir.

Advancing to Cup of Excellence is a milestone he shares with his team and family, serving as an inspiration for local Gayo producers to showcase their origin on global platforms.







RYNALDHO MAULANA RIZQI

EXPERIMENTAL NATURAL
(ANAEROB USING PICHIA BERLIAN BIO)

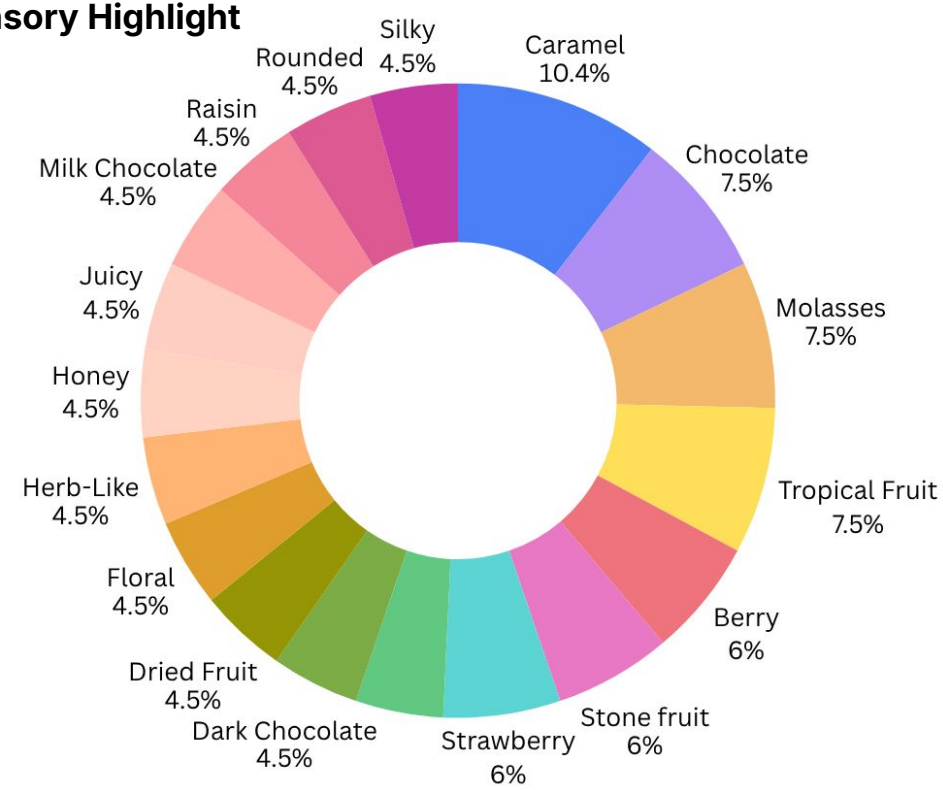
pangalengan, kab. bandung, west java
1600 masl

40% S795, 30% ateng, 30% kartika

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#8	89,00

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
2 ha	17636.98 lbs /year	-7°10'07.05''S, 107° 33'01.42''E	Moderate

Sensory Highlight





At Finca de Berman in Pangalengan, West Java, Rynaldho Maulana Rizqi treats coffee processing as a journey of continuous learning. Navigating changing natural conditions from season to season, Rynaldho approaches post-harvest handling with patience and discipline, knowing that maintaining quality requires a constant willingness to refine technique.

> *"For us, success is not just about delivering good coffee today, but about building standards that unlock new possibilities for coffee from our region."*

Applying an **Experimental Natural Anaerob process**, Rynaldho centers his work on strict origin traceability. He maintains **lot separation from individual farm blocks through every stage of drying**, ensuring buyers do not merely see a farm name on a label, but truly understand the exact plot where the coffee was grown. For Rynaldho, mastering post-harvest processing is a vital trigger that opens new global opportunities and builds market trust for coffee originating from Pangalengan.

Guided by a vision of Finca de Berman **"to grow together with its origin"**, Rynaldho strives to bring Pangalengan's regional identity to the global stage while remaining deeply rooted in its local community, creating shared value for the farmworkers and processing team behind every harvest.







RIRIN MARLISA

NATURAL

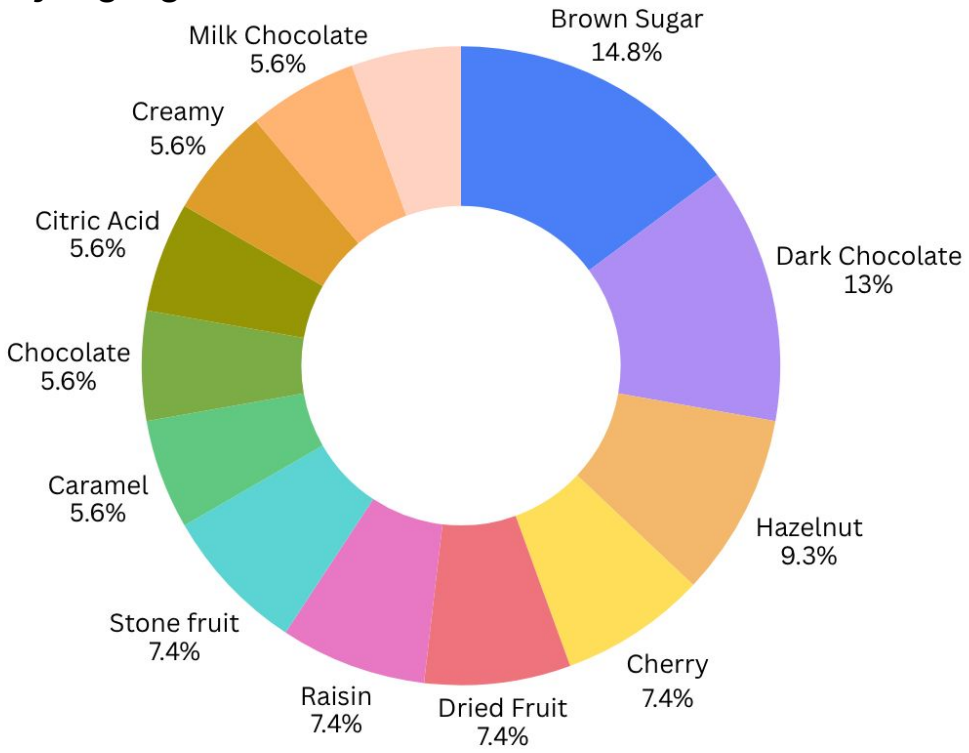
bukit sama village, kebayakan, aceh
1750-1761 masl

50% ateng, 25% catimor, 25% timtim (HDT)

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#9	88,70

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.38 ha	5732.02 lbs /year	4°34'13.08''N, 96° 49'36.62''E	Moderate

Sensory Highlight





Ririn Marlisa operates as both a farmer and processor managing her lot in **Bukit Sama Village, Kebayakan Sub district, Central Aceh Regency**. Situated at an extraordinary elevation in the Gayo Highlands, her farm benefits from one of the highest coffee-growing terroirs.
As a micro-smallholder cultivating 0.38 hectares, Ririn cares for her farm with a deeply personal approach.

> ***"If we are honest with nature and true to the coffee, the coffee will be honest with us in return revealing its finest flavor."***

Operating under moderate agroforestry shade without the use of agrochemicals, her trees aged 5 to 10 years thrive naturally within the high-altitude ecosystem.

The farm thrives on loose, volcanic soil that remains rich with earthworms. To keep the land healthy, Ririn avoids excessive agrochemicals, relying instead on livestock manure and composted coffee cherry husks. Rather than growing under harsh direct sunlight, her coffee trees mature inside a shaded, forest-like environment beneath a canopy of citrus, avocado, and andaliman trees, where wild birds still sing throughout the day.

Their collective dedication was tested during a harsh harvest season when severe rains, flooding, and landslides struck Aceh, blocking farm roads and knocking cherries from trees. With no sunlight to dry the picked harvest, Ririn, along with her team and fellow farmers, refused to give up. They constructed raised drying beds inside a dry house, installed fans to lower ambient moisture, and manually turned the coffee every single hour until it achieved perfect, uniform dryness.

For Cup of Excellence 2026, Ririn prepared **a Natural lot** where, the cherries undergo strict selective red-cherry harvesting and controlled sun-drying, allowing the inherent sweetness and fruit complexity of Bukit Sama. Her harvest proves that diligent care on a small highland plot can produce coffee with exceptional depth and character for international buyers.







KEVIN JONATHAN
NATURAL

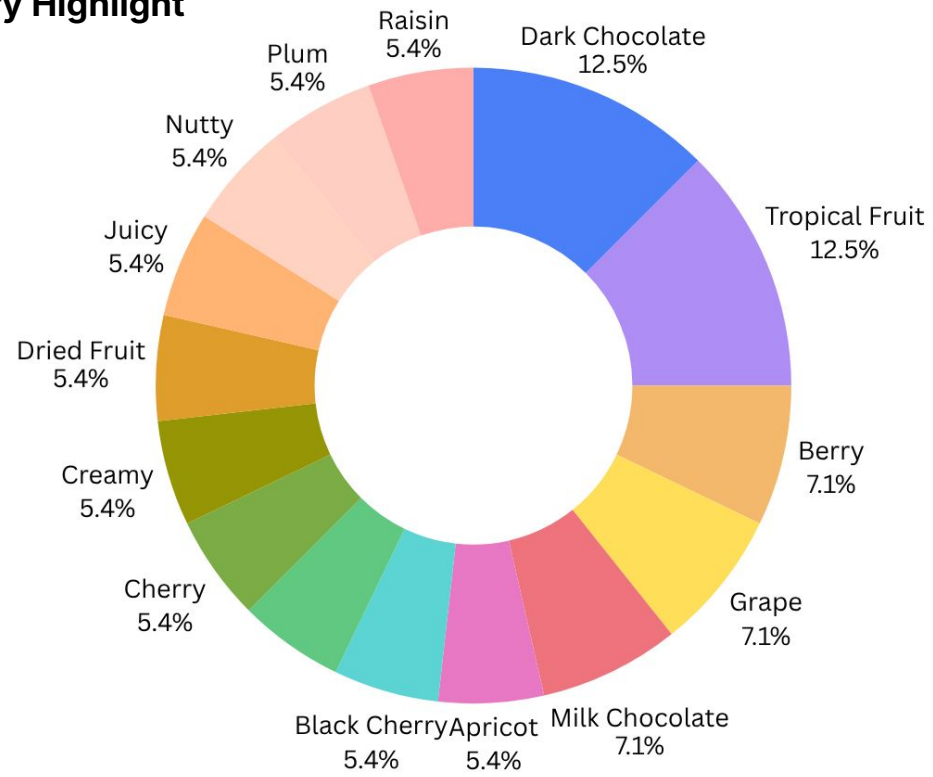
catur village, kintamani, bali | 1250 masl

15% typica, 45% USDA, 40% kopyol

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#10	87,85

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.77 ha	6613.86 lbs /year	-8.219446, 115.250814	Moderate

Sensory Highlight





Kevin Jonathan, along with **PT. Raia Kopi Indonesia**, approaches specialty coffee through a collaborative partnership with local farm owners **I Gusti Made and I Ketut Kartaman**. Situated in **Catur Village, Kintamani, Bangli Regency, Bali**, Kevin works to showcase the authentic highland terroir of the island through structured post-harvest processing.

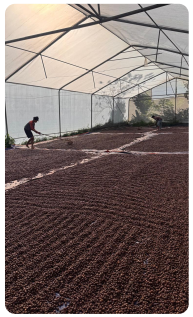
> ***"Coffee quality emerges from understanding our raw material and environment, adapting every processing step to preserve the true potential of our origin."***

On the farm of 0,77 ha, synthetic fertilizer use has been significantly minimized in favor of sustainable practices that prioritize long-term soil health and environmental balance. For Cup of Excellence 2026, Kevin selected a lot combining USDA, Kopyo (Kintamani's signature local heirloom variety), and Typica.

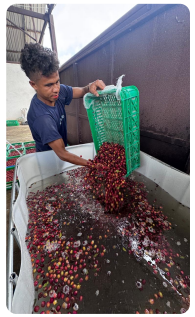
To safeguard processing consistency against unpredictable mountain weather, Kevin designed a **two-tier microclimate workflow**. Once harvested in Kintamani, the cherries are transported thirty minutes down to a processing facility in **Auman, Pelaga**. Operating at a lower elevation with warmer ambient temperatures, this facility provides an ideal environment to control fermentation dynamics and manage drying speed for their **Natural lot**.

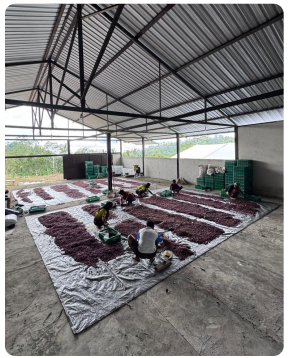
Competing in Cup of Excellence 2026 ensures that **Pak Desi and his son Pak Bude**, the farming family who cultivated this lot, receive well-deserved recognition for their hard work and dedication. For Kevin, **smallholders are never mere suppliers of raw materials, but essential partners in shaping the true quality and story of the coffee produced together**.















HANS

EXPERIMENTAL NATURAL
(CARBONIC MACERATION)

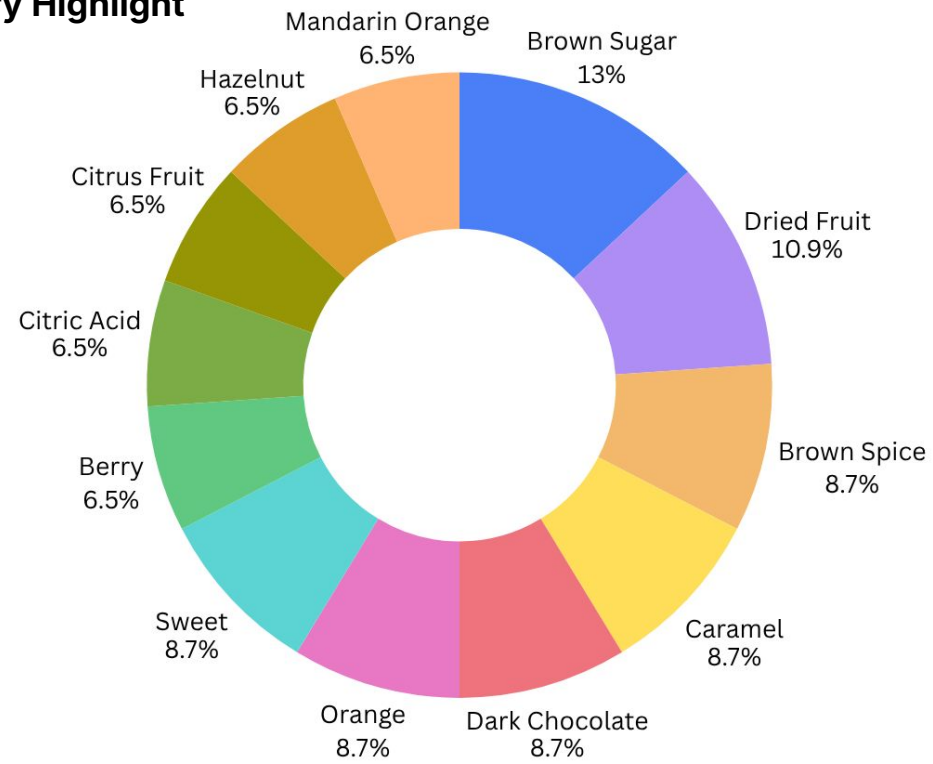
sukasari, sumedang, west java | 1550masl

80% java, 20% typica

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#11	87.85

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.42 ha	3306.93 lbs /year	6°50'25.6''S, 107° 45'14.6''E	Moderate

Sensory Highlight





If any coffee processor demonstrates strategic approach, it is **Hans**. Operating along the eastern slopes of **Mount Manglayang in Sukasari, West Java, alongside farm owner Nurjaman,** Hans approaches specialty coffee not by chance, but as a calculated system designed to build long-term economic resilience for local farming families.

His strategic mindset was put to the test when regional cherry prices crashed below farmer production costs in 2024. Rather than taking advantage of cheap cherries for short-term profit, Hans recalculated his cost structure and elevated processing quality, ensuring local farmers received fair prices to protect their livelihoods.

> ***"Recalculating cost structures and elevating processing value is how we systematically lift coffee farming families out of poverty."***

His strategic mindset was put to the test when regional cherry prices crashed below farmer production costs in 2024. Rather than taking advantage of cheap cherries for short-term profit, Hans recalculated his cost structure and elevated processing quality, ensuring local farmers received fair prices to protect their livelihoods.

That same discipline guided his entry for Cup of Excellence 2026. Facing a tight production window due to a late harvest in July and August, he planned every hour of the post-harvest workflow, maintaining strict time discipline while executing an **Experimental Natural Carbonic Maceration process.**

Within that tight window, Hans designed a **two-tier microclimate workflow**. Fermentation takes place right beside the farm at 1,550 meters, keeping temperatures below 22°C to mirror the cool maturation environment of the trees. The cherries are then slow-dried on African beds under daily temperatures of 24–28°C. Once moisture reaches 15–18%, the coffee is brought down to the village for final drying until it reaches a stable 10–11%, followed by resting and dry milling.





His calculated execution paid off, advancing his lot to the International Stage. For Hans, this success proves that financial integrity and systematic post-harvest management can transform highland coffee into a reliable path toward long-term prosperity.



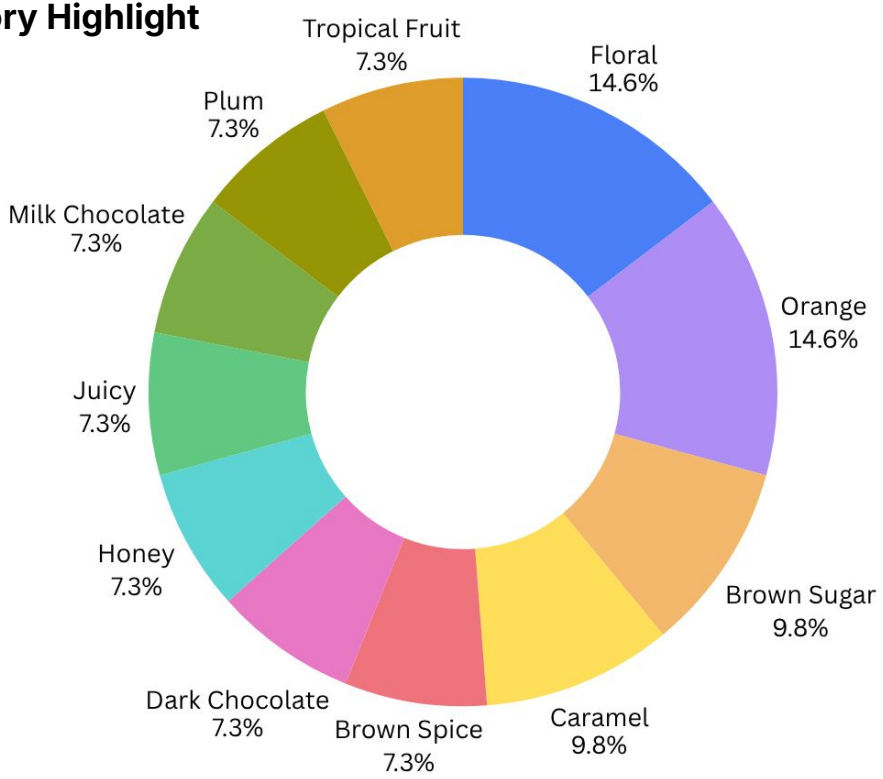
MUHAMMAD IRWAN
NATURAL

pangalengan, kab. bandung, west java
1600-1700 masl
70% S795, 30% kartika

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#12	87,80

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1.5 ha	7716.17 lbs /year	107°35'52.66''E, 7° 9'44.27''S	Moderate

Sensory Highlight





Along with his team in **Finca de Berman**, **Muhammad Irwan** centers his work on producing coffee with distinct character and fully accountable quality. Through his experience, Irwan has come to realize that quality is never a static destination achieved once and finished, but an ongoing journey of building legacy by upholding standards through every harvest.

> ***"True success is not merely about what we can produce, but about what legacy we can leave behind and pass down."***

In managing the land, Irwan focuses deeply on understanding the distinct character of every farm block and preserving strict origin traceability for each lot. For him, names like **Gunung Tilu, Gunung Cupu, Lamping Adi, Malabar, and Kubang Sari** are far more than geographical labels on a bag. They represent specific terroir, unique microclimates, and natural soil microflora that shape each plot. By honoring these subtle differences and maintaining lot separation from farm block through processing, he ensures that the coffee maintains a direct, transparent connection to the exact land where it grew.

Applying a disciplined **Natural process** to his lot, Irwan relies on meticulous cherry selection and controlled drying to allow the authentic identity of the plot to express itself cleanly. By avoiding unnecessary complexity and executing fundamental post-harvest steps with care, he demonstrates that consistent standards and respect for origin give a coffee its true integrity







I GEDE SURYA AIRLANGGA

EXPERIMENTAL WASHED
(HYBRID)

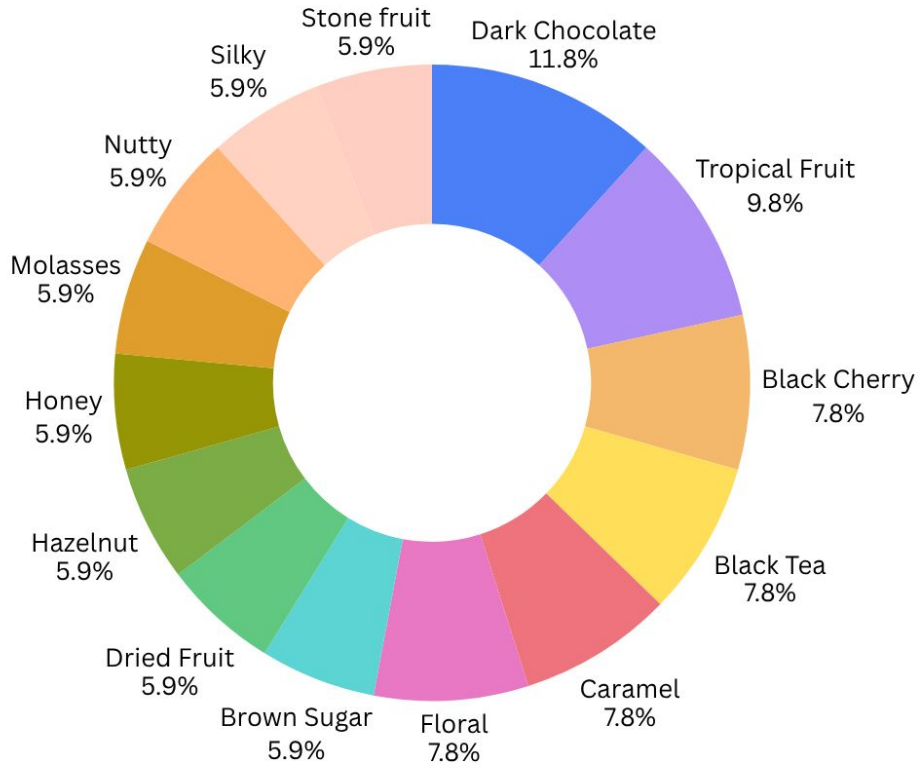
banjar village, buleleng, bali | 1200 masl

40% kopyol, 60% lini-S

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#13	87,80

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
3 ha	19841.6 lbs /year	-8.237290, 115.088343	Moderate

Sensory Highlight





I Gede Surya Airlangga manages coffee cultivation at **Kala Patra farm in Banjar Village, Buleleng Regency, Bali**, and processes coffee along with **PT. Bumi Adena Lestari.**

In Buleleng, coffee historically served a critical environmental purpose as a natural water-retention canopy before land was converted over time into short-term annual crops.

> ***"Restoring coffee trees into a living forest is our way of protecting water and soil for future generations."***

Since 2024, **Kala Patra** has gradually implemented **regenerative farming practices**, working step-by-step to restore the coffee orchard back into a natural forest ecosystem. Serving a critical environmental role as a watershed protection canopy for Buleleng, the farm's transition to a biodiverse forest structure protects local soil hydrology while **leveraging the cooling microclimate surrounding Lake Tamblingan**.

For Cup of Excellence 2026, Surya selected a lot combining varietals and a signature heirloom variety of Bali. Applying an **Experimental Washed Dry-Hulled (Hybrid) process**, the processing relies on practical experimentation developed by Adena in previous seasons.

Working with modest infrastructure, fermentation tanks, a pulper, and tarps for sun drying on limited bed space, Surya proves that disciplined timing and careful fermentation control can unlock remarkable flavor clarity even from straightforward facilities.

Surya's environmental initiative is making a broader impact across his village. While guiding his field crew to focus on coffee care was initially challenging, seeing the trees thrive has inspired neighboring farmers in Buleleng to rehabilitate their own coffee plots.









NANDA DIKA ARSENO

EXPERIMENTAL NATURAL

(ANAEROB USING PICHIA KUDRIAVZEVII BERLIAN BIO)

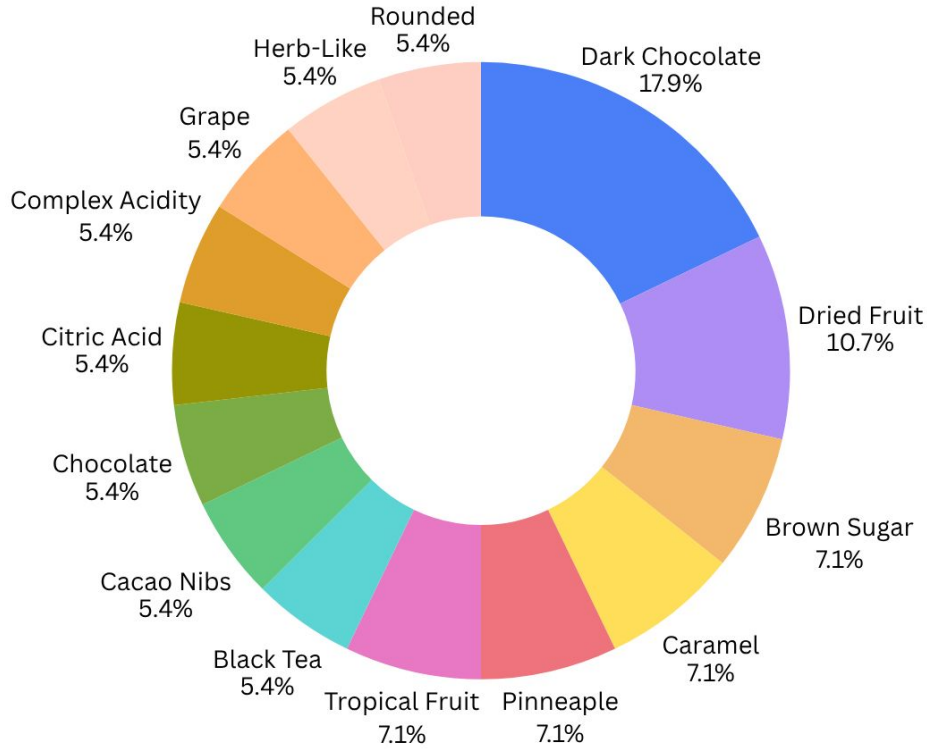
pangalengan, kab. bandung, west java
1400-1800 masl

50% S795, 50% kartika

APPROX. LOT SIZE:	YEAR:
396.83 lbs	2026
RANK:	**SCORE:**
#14	87,75

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1 ha	8818.49 lbs /year	-7°10'0''S, 107°33'8''E	Moderate

Sensory Highlight





For Nanda Dika Arseno, experimental coffee processing is an exacting craft where subtle environment shifts can drastically alter the final profile.

> ***"The key to coffee processing is consistency, particularly through disciplined data logging and process control. With proper documentation, every experiment can be evaluated and reliably replicated."***

Facing the unpredictable nature of complex fermentations, Nanda discovered that the true key to success lies in consistent data logging and continuous monitoring. By tracking every variable with discipline, he transforms **experimental methods** from uncertain trials into a repeatable, precise science.

His work relies on high-quality cherries harvested from the steep terrain of **Pangalengan, West Java**, where mineral-rich black volcanic soil and a tall shade canopy allow the fruit to mature slowly and develop complex natural sweetness. Once at his processing facility, Nanda applies his systematic tracking to guide each lot. This measured approach serves as his benchmark, proving that controlled, data-driven processing can reliably capture distinct flavor identities that resonate with the global market.

Beyond the technical aspects of processing, Nanda views specialty coffee as a way to honor the hardworking hands that tend, pick, and care for the trees. He is committed to using his experience to elevate local processing standards, improve worker welfare, and share valuable insights with neighboring farming communities.







SETYO PRAYITNO

EXPERIMENTAL NATURAL

(ANAEROB USING PICHIA YEAST BERLIAN BIO)

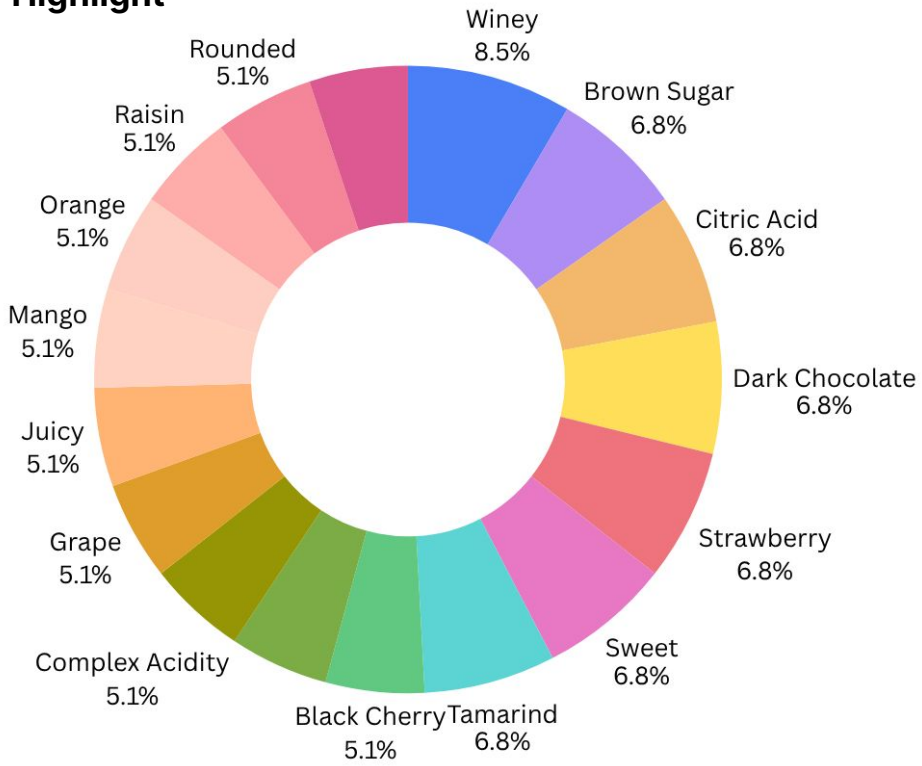
sukaluyu, kab. bandung, west java | 1453 masl

30% ateng, 70% catimor

APPROX. LOT SIZE:	YEAR:
396.83 lbs	2026
RANK:	**SCORE:**
#15	87,65

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.2 ha	7936.64 lbs /year	7°13'35''S, 107°32'12''E	Moderate

Sensory Highlight





Processor Setyo Prayitno along with **Irpan Mohamad Soleh** represent a forward-thinking partnership from **Pangalengan, West Java.** Working alongside **PT. Soca Agro Sentosa**, they are dedicated to proving that precision farming, structured processing SOPs, and modern agronomic techniques can elevate Pangalengan coffee onto the world stage.

> ***"By combining structured hedgerow farming with strict processing protocols, we prove to our community that Pangalengan coffee can stand with confidence on the global stage"***

Irpan implemented an innovative **"fence planting" system across newly cultivated land**. This high-density planting structure stabilizes yield, maximizes land efficiency, and makes selective cherry harvesting far more manageable. Working with a lot composed of Ateng and Catimor, the trees thrive in mineral-rich volcanic soil under a cool, foggy mountain microclimate.

To prepare their entry for Cup of Excellence 2026, **Setyo** executed a controlled **Natural Anaerobic process utilizing Pichia yeast**. Navigating unpredictable mountain weather required discipline, where strict fermentation SOPs were maintained at every step to unlock optimum sweetness, vibrant fruit notes, and clarity.

Their shared vision extends far beyond a single harvest. Irpan and Setyo are deeply committed to mentoring local farmer groups in Pangalengan, demonstrating through tangible results that their region can compete at the highest global levels while inspiring the next generation to sustain agricultural excellence.











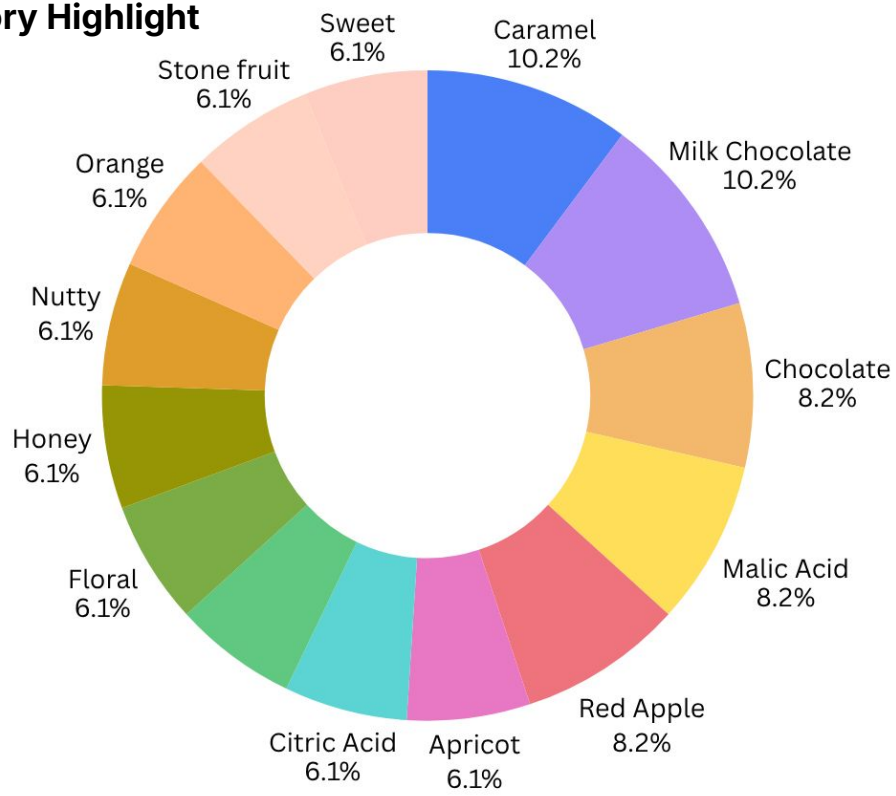
AGIN WIJAYA
WASHED

indragiri village, rancabali, west java | 1605 masl
100% ateng

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#16	87,60

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
208.53 ha	110231.13 lbs /year	-7.128287, 107.324054	Moderate

Sensory Highlight





High in the cool, mist-shrouded highlands of Rancabali, West Java, **Agin Wijaya** of **Driva Coffee** is proving that exceptional specialty coffee is built on environmental stewardship, meticulous detail, and honoring the people behind every harvest.

> ***"Responsibility as a processor means protecting what the land and farmers have worked so hard to grow."***

Farming at an elevation of 1,605 masl in Indragiri Village, Agin's coffee grows on fertile volcanic slopes alongside lush tea fields and native shade trees. This natural agroforestry environment shields his **100% Ateng trees**, creating a balanced microclimate that allows the cherries to mature slowly and develop remarkably clean, vibrant flavors.

Driven by a desire to conserve water amidst environmental challenges like El Niño, Agin pioneered an innovative anaerobic washed technique called **"Pulped Lock Washed"**. By significantly cutting water consumption while maintaining pristine cup clarity, he lets the true, authentic terroir of Indragiri shine. Working closely with local smallholders, including **farm owner Dede Komarudin**, Agin enforces strict sorting, fermentation, and drying discipline to bring this coffee to the Cup of Excellence stage.









Agin's dream is to build sustainable prosperity with the farmers, pickers, and families of Indragiri village. By reinvesting in local harvesting and processing infrastructure, he aims to secure long-term economic growth and shared pride for his entire community.



KHAIRI ANDIKO

EXPERIMENTAL WASHED

(3D WASHED)

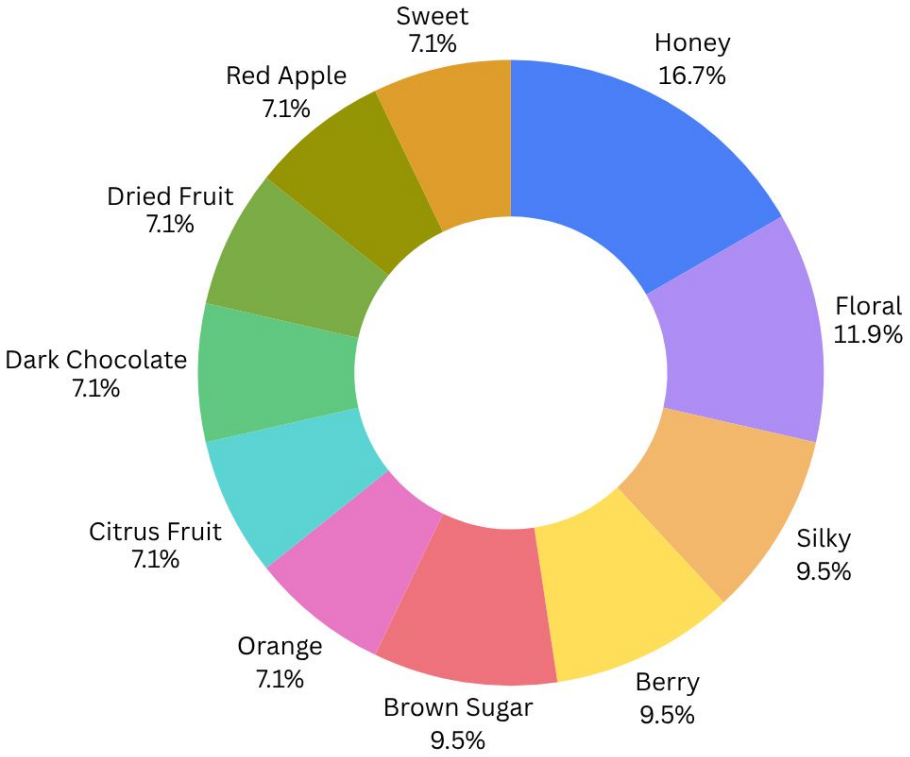
bener kelipah, bener meriah, aceh | 1700 masl

80% red bourbon, 20% ateng

APPROX. LOT SIZE:	YEAR:
462.97 lbs	2026
RANK:	**SCORE:**
#17	87,45

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
2 ha	26455.47 lbs /year	4°47'47''N, 96°53'22''E	Moderate

Sensory Highlight





Khairi Andiko is a coffee processor from **Bener Meriah, Aceh**, where he honors Gayo's sacred connection to nature, known as **Siti Kewe**. Processing Red Bourbon and Ateng cherries harvested at 1,700 masl in Bener Kelipah, he leverages high-altitude volcanic soils to achieve remarkable cup clarity.

> ***"Quality coffee is born from the harmony of nature, perseverance, consistency, prayer, and a deep love for every step of the process."***

Preparing his entry for Cup of Excellence was an extraordinary test of resilience. **In the aftermath of severe flooding in Aceh**, navigating unpredictable weather and recovering landscapes made gathering and processing cherries immensely challenging.

To craft his lot for the competition, Khairi developed an intricate **"3D Washed"** technique. This method combines **Anaerobic Natural, Anaerobic Honey, and Anaerobic Washed fermentations with a refined washed finish**, requiring extended fermentation times, strict climate control, and constant monitoring.

Khairi's ultimate dream is to share every achievement with the people who stand beside him every day. He envisions uplifting worker welfare, supporting local cherry pickers, and bringing sustainable prosperity to the entire coffee community in Bener Meriah.









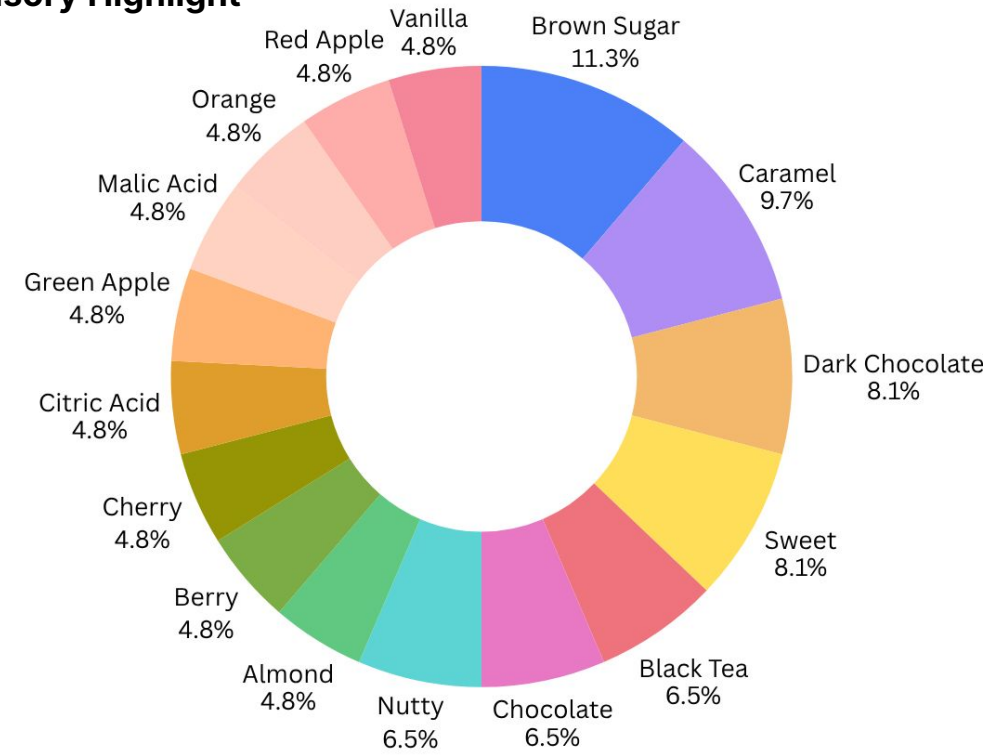
ADI DARMADI
HONEY

cimaung, Kab. bandung, west java | 1200 masl
60% typica, 20% yellow & red bourbon, 20% timtim (HDT)

APPROX. LOT SIZE:	YEAR:
396.83 lbs	2026
RANK:	**SCORE:**
#18	87,45

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.7 ha	8818.49 lbs /year	107.6032, -71203;107.6031, -7.1201;107.6032, -71200;107.6034, -71133	Moderate

Sensory Highlight





> *“The uniqueness of our farm lies not only in its elevation, but in the approach we take to manage it. We strive to build the farm as an ecosystem, preserving and planting shade trees, spices, food crops, and diverse vegetation.”*

Adi Darmadi manages cultivation and processing under **Alur Kopi Nusantara**, located in the **Puntang area of Cimaung Subdistrict, Bandung Regency, West Java**.

Situated at an elevation of 1,200 masl, the uniqueness of the farm lies not only in its altitude, but in the holistic approach taken to nurture the land.

Adi actively builds the farm as a thriving ecosystem, preserving and planting a diverse mix of shade trees, native spices, food crops, and surrounding vegetation to protect soil vitality and local biodiversity.

In all honesty, post-harvest processing is a completely new world for Adi, but he dedicates himself relentlessly to mastering the craft. When a difficult harvest season resulted in lower overall yields, the setback did not discourage him. Instead, it pushed him to process every harvested cherry with maximum care. For Cup of Excellence 2026, Adi prepared a **Honey processed lot**, carefully controlling every drying stage to preserve bean density and flavor clarity.

His long-term commitment centers on sustainable land stewardship, ensuring that specialty coffee production restores the local ecosystem while creating a lasting, dignified livelihood for the farming families behind the harvest.







DRS. HAMDAN

EXPERIMENTAL NATURAL (ANOXIC)

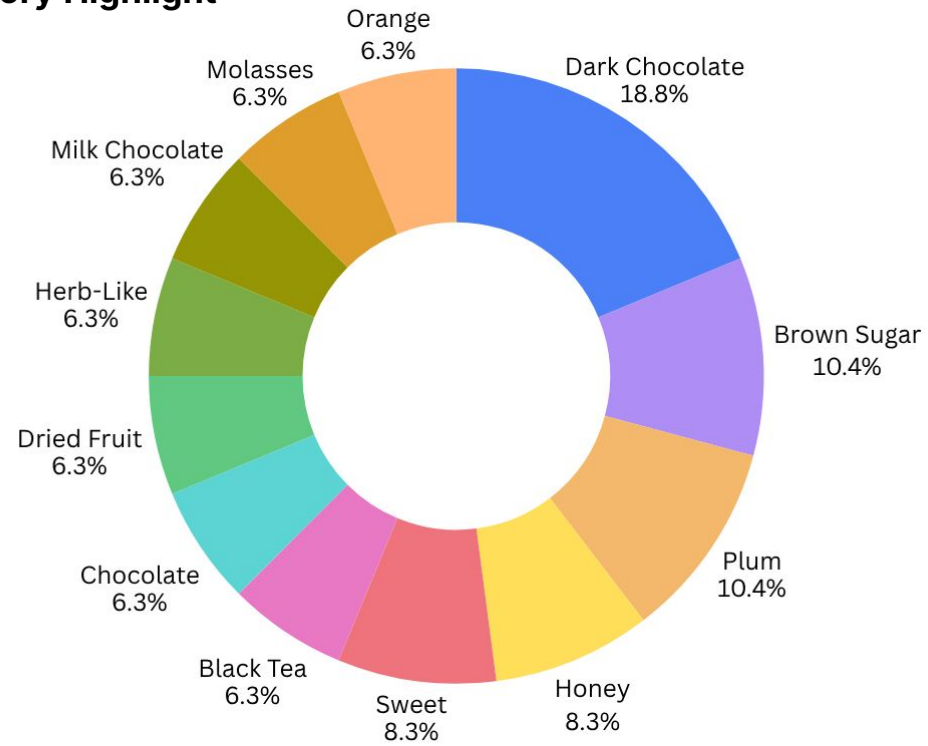
pantan musara village, pegasing, aceh
1640 masl

10% typica, 40% ateng, 30% timtim (HDT), 20% P88

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#19	87,40

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1 ha	17,636.98 lbs /year	4.4735272, 96.7660540	Dense

Sensory Highlight





> *“Taking care of coffee trees means living with the changing weather. When nature shifts, we just have to adapt the way we work”*

Drs. Hamdan is a respected coffee producer from **Pantan Musara in Pegasing, Aceh Tengah**. Farming in the high-altitude Gayo highlands, he has dedicated years to cultivating exceptional coffees that reflect the rich volcanic terroir of the **Bukit Barisan range**.

Cultivating coffee at elevations starting at 1600 masl, the lowest point of his mountain farm, Drs. Hamdan works in a cool, pristine climate overlooking vast expanses of high-altitude coffee gardens. Managing a farm at this elevation requires constant adaptation to shifting weather patterns. During the harvest, unexpected mountain rains often cause cherries to ripen rapidly. This creates an **intense race against time, requiring coordination with his picking team to selectively harvest peak-ripe cherries before they fall to the ground.**

For Cup of Excellence 2026, Drs. Hamdan prepared a lot featuring a blend of Ateng, Timtim, P88, and Typica using an **Anoxic Natural process**. By carefully controlling fermentation in oxygen-free environments, he enhances the cherries' natural sweetness and complex fruit character while preserving the clean clarity of Pantan Musara.

Drs. Hamdan's vision is rooted in community resilience and shared gratitude. He is deeply committed to supporting the dedicated pickers and farm workers who stand by his side through every demanding harvest, ensuring that specialty coffee continues to provide sustainable livelihoods and pride for farming families across Aceh Tengah.







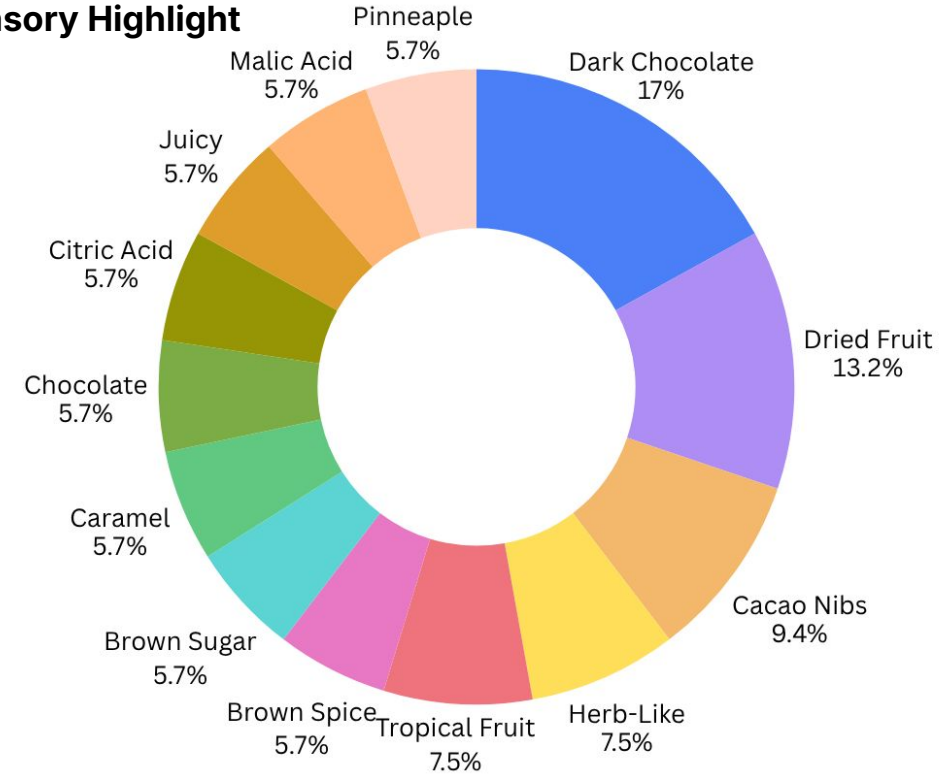
MUCHAMAD IMAM CHUNDHORI
EXPERIMENTAL NATURAL
(CARBONIC MACERATION)

bansari, temanggung central java
1500-1800 masl
50% S795, 3% red & yellow caturra, 3% red & yellow bourbon, 20% sigararutang, 5% ateng, 10% catimor, 10% kartika

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#20	87,35

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
32 ha	15.428 lbs /year	7°17'25.80''S, 110° 01'28.87''E	Dense

Sensory Highlight







For **Muchamad Imam Chundhori,** specialty coffee is fundamentally a vehicle for social transformation and economic stability. Operating at 1,500 to 1,800 masl on **Mount Sindoro**, he leads the **Margo Kopi Harmoni forest group under the KOJOYO Cooperative**, converting former forest land into a thriving, community-managed specialty coffee sanctuary.

Before harvesting his first lot, Imam spent a full year organizing community workdays to build accessible mountain paths, ensuring cherries could be transported down the steep slopes without damage. Situated on Sindoro's eastern slopes, the 32-hectare agroforestry site receives full morning sunlight that promotes steady fruit maturation under a protective canopy of native pine, suren, and puspa trees.

For Cup of Excellence 2026, Imam prepared a lot led by the S795 variety, applying an **Experimental Natural Carbonic Maceration process**. Inside a specialized fermentation room equipped with climate and temperature controls, he maintains disciplined records at every stage to achieve consistent cleanliness and sweetness.

The structured execution paid off, advancing his entry to Cup of Excellence. For Imam, this milestone is a tool to uplift his entire community. His primary objective is to invest in technical workshops and agricultural education, elevating farming knowledge and building long-term prosperity across Bansari.





> ***"Specialty coffee must transform both the land and the community. When we invest in our soil and our people, we build lasting value for everyone."***



QUDRAH SIMAHARA

HONEY

(ANAEROB DOUBLE FERMENTATION)

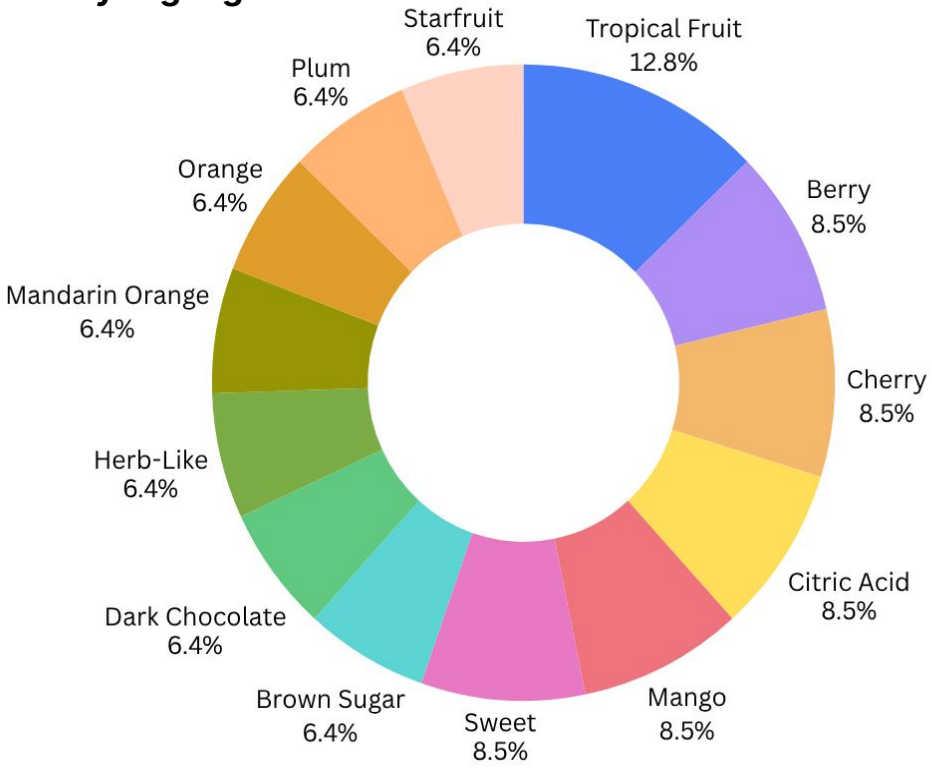
pegasing, central aceh, aceh | 1600 masl

20% typica, 70% ateng, 10% timtim (HDT)

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#21	87,25

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.7 ha	9920.80 lbs /year	4.4691120, 96.7433299	Moderate

Sensory Highlight







Qudrah Simahara manages coffee cultivation at **Wih Ilang farm in Pegasing, Central Aceh,** processing his lot in collaboration with **PT. Adena Pangan Nusantara.**

Situated at an elevation of 1,600 masl, the farm features a gently sloping terrain where high elevation helps keep coffee berry borer (PBKO) pest populations low even though navigating farm access during the rainy season presents an ongoing challenge.

Coffee farming requires deep patience, as young trees take several years before yielding their first harvest. To support household needs while the coffee trees developed, Qudrah relied on intercropping tamarillo (terong belanda). Reinvesting all coffee harvest proceeds directly back into his land, he continuously funds the expansion and development of new farm plots.

For Cup of Excellence 2026, Qudrah selected a lot composed of 70% Ateng, 20% Typica, and 10% Timtim. Applying an **Experimental Honey Anaerob (Double Fermentation) process** to unlock deep fruit sweetness and flavor clarity.

Participating in Cup of Excellence 2026 represents a proud milestone for Qudrah as a first-time entrant in the competition. Driven by the success of this harvest, **Qudrah is determined to expand his cultivation and plant coffee across an even larger farm area in Pegasing.**







> ***"Every harvest is reinvested into the land so we can keep expanding Wih Ilang and share Pegasing coffee taste."***



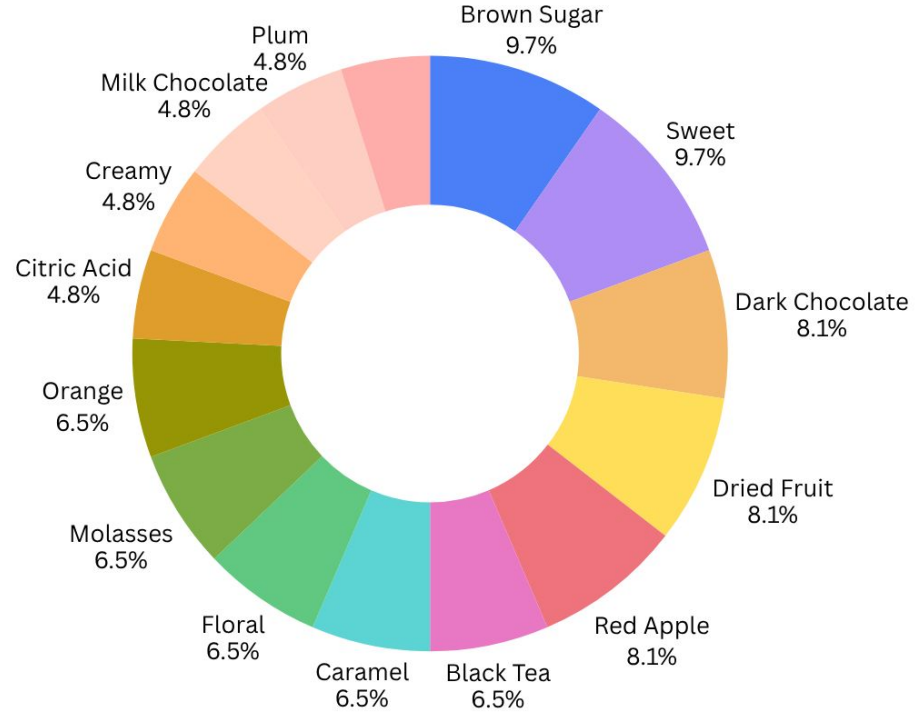
NANIK SULISTYANI
WASHED

jernih jaya village, gunung tujuh, jambi
1450 masl
15% S795, 75% sigararutang, 5% komasti, 5% andungsari

APPROX. LOT SIZE:	YEAR:
396.83 lbs	2026
RANK:	**SCORE:**
#22	87,20

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1 ha	8818.49 lbs /year	-1.725649, 101.338397	Moderate

Sensory Highlight







Nanik Sulistyani cultivates specialty coffee in **Jernih Jaya Village, Gunung Tujuh**, situated in the **Kerinci Highlands of Jambi** at 1450 masl. Farming in a fertile highland region regionally known as a fistful of heaven for its fertile volcanic soil and rich biodiversity surrounding Mount Kerinci.

Cultivating coffee at an elevation of 1,450 masl, Nanik manages a farm planted with a blend of Sigararutang, S795, Komasti, and Andungsari. Navigating extreme weather shifts and temperature swings, she relies on natural shade trees within her agroforestry canopy to protect her coffee trees from heat stress and keep the microclimate stable.

To prepare her lot for Cup of Excellence 2026, Nanik executed a **Washed (Dry-Hulled) process**. Facing a challenging harvest season, she selectively hand-picked ripe cherry was **processed on the exact same day to preserve maximum sweetness, cleanliness, and cup clarity.**

Nanik’s vision is centered on gentle stewardship of her land and continuous quality improvements, proving that patience and disciplined daily work can showcase the true heavenly potential of Kerinci specialty coffee.



> *“Come for the 'kancung beruk' treats, stay for the farm walk and coffee cupping, and fall in love with Kerinci before you leave.”*



NOFRI TRI HAPID

HONEY

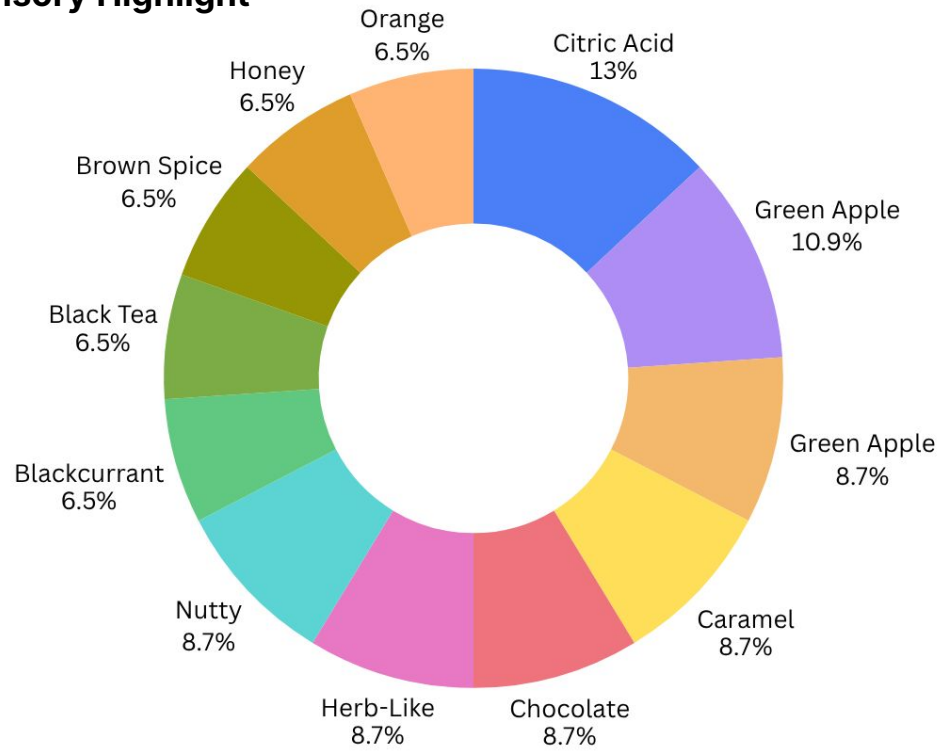
atu lintang, central aceh, aceh | 1500 masl

40% ateng, 40% catimor, 20% timtim (HDT)

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#23	87,20

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.7 ha	9920.80 lbs /year	4°27'16.5''N, 96° 47'07.1''E	Moderate

Sensory Highlight





> *“There is no single processing method that fits every coffee. Our job is to understand the character of the raw material first, select the right method, and execute it consistently so the true identity of the fruit shines in the cup.”*







Through **Gayo Origin Project, Nofri Tri Hapid** leads coffee processing in the highland subdistrict of Atu Lintang, Central Aceh.

For Nofri, specialty coffee processing always begins with a thorough evaluation of the raw material, assessing cherry maturity, sugar density (Brix), pH levels, and ambient weather before selecting any fermentation pathway or processing method.

Applying this philosophy to his Honey processed lot, Nofri avoids rigid, one-size-fits-all recipes in favor of a approach tailored to the natural character of the fruit. By carefully monitoring ambient humidity and controlling drying speed in Atu Lintang, his precise technique protects the parchment while unlocking sweetness and preserving the authentic terroir.

Nofri firmly believes that exceptional quality is the result of a chain of mindful decisions, starting with well-tended trees and selective harvesting. Driven by transparency and social responsibility, he strives to ensure that every milestone achieved by Gayo Origin Project brings genuine recognition and shared benefits to the local farmers, cherry pickers, and processing workers who make the harvest possible.



SANG PUTU EKA WANA PRASTHA
NATURAL

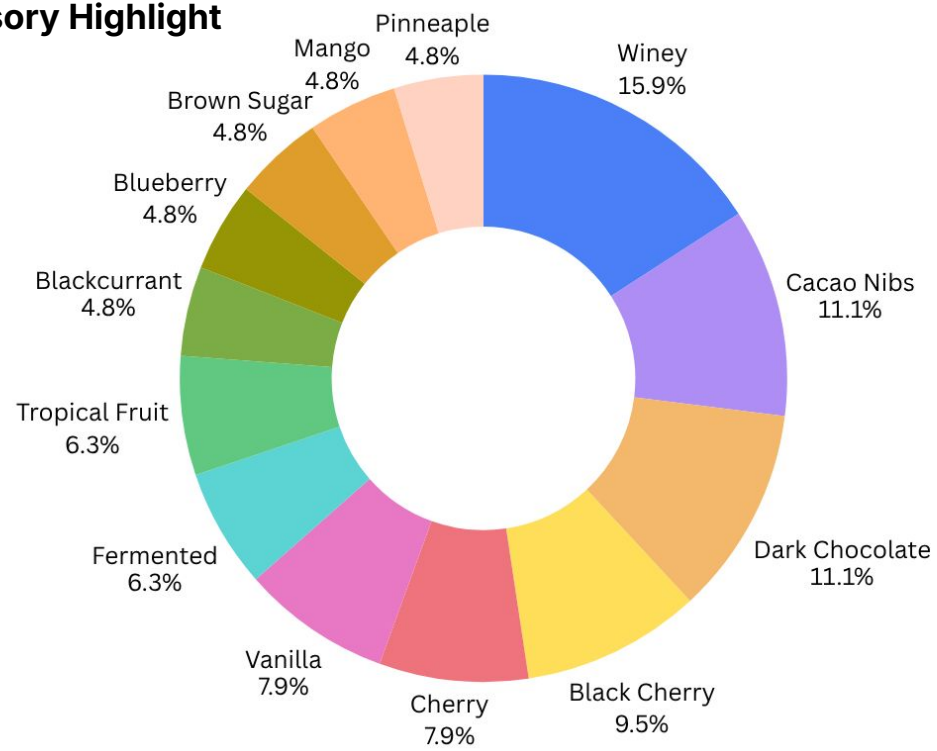
bangli, kintamani, bali | 1200 masl

30% USDA, 40% kopyol, 30% cobra

APPROX. LOT SIZE:	YEAR:
330.69 lbs	2026
RANK:	**SCORE:**
#24	87,00

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1 ha	15432.36 lbs /year	8°15'44.4''S, 115° 16'24.9''E	Moderate

Sensory Highlight





Sang Putu Eka Wana Prastha, known as Wana, is a young coffee processor in **Curtina Specialty Coffee in Desa Gunungbau, Kintamani, Bali.**

Building on the processing foundation established by his parents in 2011, Wana took the reins in 2021 at just nineteen years old, bringing a modern, youth-driven perspective to Bali's specialty coffee sector.

> ***"For us, coffee is 'science and art', so we realize we must continuously adapt and think creatively to work in harmony with nature when processing coffee."***

Partnering with nearly 200 smallholder farmers across seven villages in Kintamani, Wana processes high-altitude cherries grown between 1,100 and 1,400 masl in the rich volcanic soil of Mount Batur. Viewing coffee processing as both a science and an art, he continually adapts his methods to seasonal conditions. Equipped as a licensed Q Arabica Grader, Wana conducts rigorous research and trials at the start and end of every harvest to refine his fermentations and showcase the authentic Kintamani terroir.

Navigating unpredictable mountain weather during open-air drying is Wana's greatest recurring challenge. For Cup of Excellence 2026, he managed **Natural processed lot**, applying extra quality control to his regular production line. Wana takes immense pride when his coffees earn high praise on the cupping table, proving that the dedication behind every harvest delivers memorable quality to roasting partners worldwide.





11 CUP OF EXCELLENCE INDONESIA 2026

NATIONAL WINNER

CoE Indonesia 2026 is not having a national winner auction this year. But the National Winner producers deserved recognition for their hard work and the fact that the coffees they produced, reached the International Stage of the competition and receiving scores within 86,00 - 86,99 range.

So we include 10 coffee sample from 11 National Winner for you to taste. And if you like them and want to know the producers better, we attached their mobile number on their respective page



MEMEN

EXPERIMENTAL NATURAL (ANAEROB)

laksana village, ibun, west java
1400 masl

70% S795, 10% yellow & red caturra, 20% andungsari

NATIONAL WINNER

YEAR: 2026

SCORE: 86,90

Ph : +6282114016089

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
3 ha	6613.86 lbs/year	-7.129177,107.790055	Moderate

> *"Behind every cup of coffee lies the time, energy, and dedication of many people. My greatest pride is knowing that the quiet work we do in the fields of Kamojang can connect us with coffee lovers all across the world."*

For **Memen**, dedicating fourteen years to coffee processing at **Wanoja Coffee in Kamojang** is a journey built on patience and precision. Working in the cool, moisture-rich highlands of Mount Kamojang, he knows that processing exceptional coffee requires constant adaptation to unpredictable weather.

For his Cup of Excellence entry, Memen crafted a mixed-varietal **Natural Anaerobic lot.** The most demanding stage of his process begins right in the field, where meticulous selective picking ensures only peak-ripe cherries form the baseline. During fermentation and drying, Memen and his processing team closely monitor atmospheric changes to maintain precise control over the anaerobic environment, turning unpredictable mountain climate into a distinct flavor profile.

Memen emphasizes that great coffee is never the effort of a single person; it reflects the shared dedication of the farmhands, pickers, and drying team. For him, receiving recognition in Cup of Excellence serves as a proud avenue to showcase Kamojang's microclimate while creating sustainable livelihoods for his local farming community.







PUSPITA SANDI FASMA

HONEY

pantan musara village, pegasing, aceh
1620masl

100% ateng

NATIONAL WINNER

YEAR:
2026

SCORE:
86.85

Ph : +6282225586690

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
2 ha	**33069.33 lbs**/year	**4.462289,96.748895**	**Moderate**

> ***"From farm care to post-harvest processing, exceptional coffee is shaped by patience and discipline at every single stage."***

Puspita Sandi Fasma represents a passionate generation of Indonesian coffee producers from **Desa Pantan Musara in Pegasing, Aceh Tengah** who manages a two-hectare plot planted with young coffee trees under five years old, grown under a protective, moderately shaded canopy.

Persistent harvest rains and shifting humidity in Pantan Musara present a constant challenge to achieving uniform drying. To shield her harvest from weather volatility, Puspita Sandi Fasma adopted **a climate-controlled drying environment equipped with regulated temperature and targeted airflow controls.** Applied to her **Honey processed lot** (cultivated from 100% Ateng), this climate-controlled technique protects the cherries from moisture fluctuations, ensuring uniform drying speed while preserving the clean sweetness and authentic terroir of Gayo.

For Puspita, producing specialty coffee requires disciplined attention at every stage, from tree maintenance to final sorting.

Competing in Cup of Excellence 2026 serves as an important platform to introduce Gayo coffee to international buyers, showing that traditional highland agriculture and modern processing control can work together seamlessly.







ADE PARDAN

EXPERIMENTAL HONEY
(ANAEROB)

pangalengan, kab. bandung, west java
1275masl

10% S795, 10% Sigararutang, 50% Ateng, 30% Timtim (HDT)

NATIONAL WINNER

YEAR:
2026

SCORE:
86.85

Ph : +6283820071957

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.25 ha	**4889.85 lbs**/year	**-7.170384, 107.55368**	**Moderate**

> *"Coffee farming is my way of giving back to the earth through reforestation and clean air."*

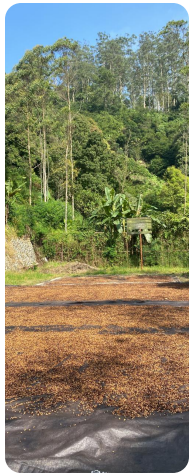
For **Ade Pardan**, coffee farming represents both an environmental commitment and a meaningful craft. He manages his farm, **De Tres Montes**, named after the three mountain peaks of **Pangalengan**, situated at an elevation of 1,275 masl.

Ade works with a balanced mixed-varietal lot to prepare his entry for Cup of Excellence 2026, executing an **Experimental Honey Anaerobic process**, a controlled airtight fermentation to accentuate natural sweetness and complex fruitiness.

For Ade, participating in Cup of Excellence 2026 is far more than a personal milestone. It represents an opportunity to demonstrate how thoughtful coffee cultivation can restore the environment, transforming his farm into a living example that guides and empowers neighboring smallholders across Pangalengan.









SATREA AMAMBI

EXPERIMENTAL NATURAL

(ANAEROB)

laksana village, ibun, west java | 1500 masl

50% S795, 10% yellow & red bourbon, 10% sigararutang, 30% sndungsari

NATIONAL WINNER

YEAR: 2026

SCORE: 86.85

Ph : +6281320739302

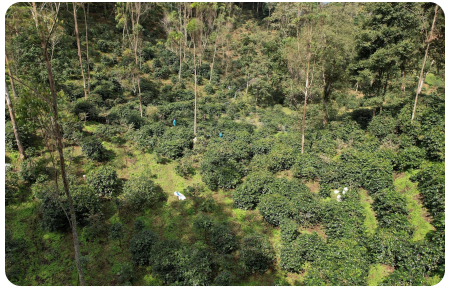
Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
2 ha	11023.11 lbs/year	-7.143708,107.297561	Moderate

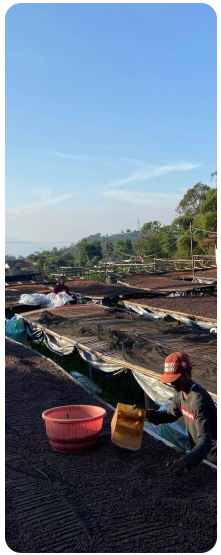
> ***"Wanoja means "woman" in the Sundanese language. The name serves as a daily reminder of my mother's courage when she first established this plantation : a place where quality is born from patience, a continuous learning process, and collaboration."***

For **Satrea Amambi**, continuing the legacy of **Wanoja Coffee in Kamojang** is both a profound honor and a personal responsibility. Founded in 2012 by his mother, **Hj. Eti Sumiati**, Wanoja takes its name from the Sundanese word for "woman," honoring the strength, resilience, and leadership of women in coffee farming. Satrea has dedicated himself to expanding Wanoja from a local farm into a respected specialty coffee producer.

For his Cup of Excellence entry, Satrea prepared a **mixed-varietal Natural Anaerobic** lot featuring **S-795, Caturra, Sigararutang, and Andungsari**. The journey begins with careful selective picking in the field, ensuring that only fully ripened red cherries enter the processing stage. Managing fermentation in the cool, humid climate of Mount Kamojang requires constant monitoring and patience, as changing weather patterns demand careful environment controls to achieve a clean and expressive flavor profile.

Satrea emphasizes that exceptional coffee is always a collective achievement. Every successful harvest reflects the dedication of farmhands, cherry pickers, and the processing team working together. For Satrea, receiving recognition in Cup of Excellence is a tribute to his mother's pioneering spirit and a meaningful way to share the unique character of Kamojang with coffee lovers worldwide.









AFRIZAL NURUL ARDIANSYAH

EXPERIMENTAL NATURAL
(ANAEROB)

mount sindoro, bansari, central java
1500 - 1800 masl

60% S795, 5% sigararutang, 10% ateng, 7% catimor, 20% kartika

NATIONAL WINNER

YEAR:
2026

SCORE:
86,80

Ph : +6281337689310

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
30 ha	11023.11 lbs/year	7°17'47.19''S, 110°01'37.16''E	Moderate

> ***"Coffee gave us the power to protect our land and secure our community's future. Seeing our farmers shift toward conservation and embrace quality at every step makes this entire journey worthwhile."***

Resilience defines the specialty coffee journey of **Afrizal Nurul Ardiansyah**, who leads post-harvest operations with Koperasi **Produsen Kopi Rejo Mulyo (KOJOYO) in Bansari, Temanggung, Central Java**. A decade ago, a devastating forest fire left the eastern slopes of Mount Sindoro barren and deforested. Restoring this damaged land put forest conservation at the center of his work.

For five years, Afrizal and the KOJOYO team worked alongside local farmers to transition from seasonal tobacco to Arabica coffee intercropped with avocado shade trees. This shift reforested once-burned mountain slopes while creating a sustainable income for local families. Though moving away from strip-picking to selective red-cherry harvesting required immense patience, seeing farmers embrace quality brought Afrizal profound joy.

To prepare his lot for Cup of Excellence 2026, Afrizal applied a disciplined **Experimental Natural Anaerobic process.** From cherry to green bean, his team executed a meticulous five-stage sorting pipeline: initial cherry selection, Sutton gravity sorting, optical sorting, manual hand-sorting by local women processors, and a final personal inspection by Afrizal to ensure pristine quality.

For Afrizal, guiding every step of the coffee journey to produce an outstanding cup is rewarding in itself. His experience proves that environmental stewardship and world-class coffee production can thrive together, bringing lasting benefits to both nature and the local community.











HENDRA MAULIZAR
EXPERIMENTAL NATURAL
(CARBONIC MACERATION)

pantan musara village, pegasing, aceh
1640 masl

10% typica, 40% ateng, 30% timtim (HDT), 20% P88

NATIONAL WINNER

YEAR:
2026

SCORE:
86.80

Ph : +6282168234444

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1 ha	15432.36 lbs/year	4.4727798, 96.7708917	Dense

> ***"My pride comes from taking the finest harvest nature gives us and pairing it with targeted fermentations to create a cup character that stands apart."***

Hendra Maulizar is a humble yet masterful coffee processor from the cool highlands of **Pantan Musara in Pegasing, Aceh Tengah**. While Hendra rarely boasts about his past achievements, he is a seasoned veteran of Cup of Excellence Indonesia, having consistently placed top winning lots on the global auction stage in 2021, 2022, and 2023.

Processing cherries at an elevation of 1,640 masl, Hendra's farm, **Avatara Coffee**, sits along the slopes of the Bukit Barisan mountain range. He believes that true cup character is born from a harmonious balance of high altitude, volcanic soil, and strict cherry maturity, which he enhances through precise fermentations like **Carbonic Maceration**.

For Hendra, crafting competition lots demands rigorous attention to detail, from monitoring fermentation environments to painstaking cherry sorting. He sees his work as a partnership with nature, where his role is to carefully unlock and refine the vibrant fruit notes and clean clarity inherent to the Gayo terroir.

When asked about his hopes for the future, Hendra's answer is characteristically simple: he is simply filled with gratitude. He focuses on doing his work with precision, caring for the surrounding environment, and letting the coffee speak for itself.







ERNANDA GUNAWAN SYAHPUTRA

EXPERIMENTAL NATURAL
(CARBONIC MACERATION)

paya dedep village, jagong jeget, aceh
1594masl

40% ateng, 20% timtim (HDT), 20% P88, 20% abyssinia

NATIONAL WINNER

YEAR:
2026

SCORE:
86,75

Ph : +6282236348996

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0,227 ha	17636.98 lbs/year	4.369325, 96.752144	Moderate

> *"Beyond the hands that pick and process, this coffee carries our culture, our warmth, and our heartfelt sincerity into the world."*

Representing **Bungelungi Estate in Paya Dedep Village, Jagong Jeget, Central Aceh**, **Ernanda Gunawan Syahputra** manages specialty coffee operations along the **Leuser mountain** range in the Gayo Highlands.

For Cup of Excellence 2026, Ernanda prepared a lot with mix varietals applying an **Experimental Honey Anaerobic (Double Fermentation) process.**

Throughout the preparation of this competition lot, Ernanda faced restricted processing facilities and highly unpredictable mountain weather. To overcome these constraints, he treated the lot with extreme care and measured precision at every stage, relying on strict physical observation, patient hand-sorting, and controlled fermentation timing to bring out the coffee's fullest potential.

Competing in Cup of Excellence 2026 serves as a platform to introduce the terroir of Jagong Jeget to the global specialty market. For Ernanda, this milestone proves that rural smallholder partnerships, sincerity, and measured processing controls can deliver competition-grade coffee to the world stage regardless of resource limitations.







AGUS SOMA

EXPERIMENTAL HONEY
(ANAEROB DOUBLE FERMENTATION)

alam endah village, rancabali, west java
1910 masl

5% typica, 10% sigararutang, 85% Catimor

NATIONAL WINNER

YEAR:
2026

SCORE:
86,40

Ph : +6287835095634

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
4 ha	**4188.78 lbs**/year	**7°08'43.0"S 107° 24'34.0"E**	**Dense**

> ***"Coffee is a living biological product, where every cup is the result of an unbroken chain of respect"***



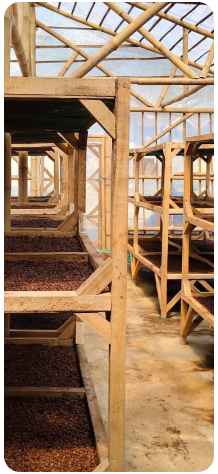
Agus Soma leads post-harvest operations at **TRT Farm Patuha in Alam Endah Village, Rancabali, West Java.** Located at 1,910 masl, TRT Farm Patuha is among the highest coffee-growing sites in the region.

At this altitude, managing extreme mountain weather requires consistent discipline, particularly in routine pruning to direct tree toward fruit development.

To prepare his lot for Cup of Excellence 2026, Agus applied an **Experimental Honey Anaerob (Double Fermentation)** process, supported by strict fermentation protocols, controlled drying, and a thorough triple-sorting method.

This initiative is driven by a four-person team working in close partnership, grounded in the principles of traceability and sustainability. To ensure that the production of specialty coffee yields benefits for the broader community, the team plans to hold free workshops on pruning techniques, organic composting, and selective harvesting, with the goal of raising standards throughout the Rancabali region.







HERI HARYADI

EXPERIMENTAL NATURAL
(ANAEROB)

pantan musara village, pegasing, aceh
1650masl

70% Ateng, 30% P88

NATIONAL WINNER

YEAR:
2026

SCORE:
86,75

Ph : +6281325207341

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
4 ha	**4188.78 lbs**/year	**7°08'43.0"S 107° 24'34.0"E**	**Moderate**

> ***"Coffee quality is not determined by variety alone, but by the hands and hearts of the people who nurture and process it."***

Heri Haryadi leads post-harvest operations in **Pantan Musara, Pegasing, Central Aceh.** He approaches the unpredictable climate of the Gayo Highlands not as an obstacle, but as an opportunity for targeted technical innovation.
In the humid mountain environment of Pantan Musara, Pegasing, Central Aceh (1,650 meters above sea level), sudden rains and high atmospheric moisture frequently threaten drying consistency. To overcome this challenge, Heri Haryadi introduced a precision drying system utilizing **regulated temperature and controlled airflow** as a direct step toward elevating Gayo coffee quality and safeguarding flavor consistency across every harvest.

Applying this precision drying technique for Cup of Excellence 2026, Heri prepared an **Experimental Natural Anaerobic lot composed of 70% Ateng and 30% P88**.

For Heri, exceptional coffee is defined not only by terroir and variety, but by human care and disciplined innovation at origin. He remains committed to elevating Gayo coffee on the global stage, ensuring that post-harvest precision brings direct recognition and lasting economic benefits to local cherry pickers and the broader farming community.







GANI RUSTENDI

NATURAL

cimaung village, banjaran, west java
1200 - 1400 masl

25% typica, 20% yellow & red caturra, 15% yellow & red bourbon, 40% timtim (HDT)

NATIONAL WINNER

YEAR:
2026

SCORE:
86,35

Ph : +628122450479

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1.5 ha	8818.49 lbs/year	7°06'22.3''S, 107° 36'18.1''E	Moderate

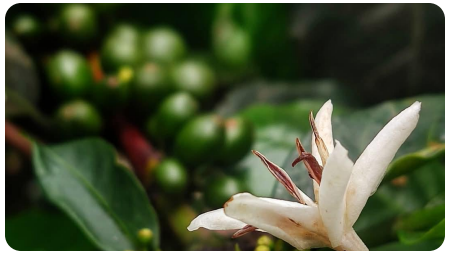
"When nature gave us a smaller harvest, our challenge was clear: overcome our limitations and turn scarcity into exceptional value through craftsmanship."

Cultivating coffee on the high-altitude volcanic slopes of Cimaung, West Java, Gani Rustendi has spent years establishing **Kartawinata Farm** as a model for quality-driven agriculture.

For Gani, coffee is far more than a commercial harvest. It is an active component of a living ecosystem. He practices conservation-minded agriculture, maintaining forest canopy shade and prioritizing soil biology over synthetic shortcuts. Under his guiding philosophy, every element of the natural environment, from shade trees and water sources to native microorganisms, plays a vital role in shaping the complex flavor profile of the coffee cherry.

Faced with a challenging harvest season marked by drastic climate fluctuations and reduced overall yields, Gani intensified his commitment to quality rather than compromising standards. He enforced strict hand-sorting protocols to select only 100% ripe cherries, followed by a patient, carefully controlled Natural processing method.

Participating in the Cup of Excellence 2026 for Gani is definitive proof that conservation-first farming can achieve world-class recognition, bringing eco-conscious Indonesian coffee the global appreciation it deserves.









TSANI FAKHREZI

EXPERIMENTAL NATURAL
(CARBONIC MACERATION)

ibun, kab. bandung, west java | 1500 masl

20% typica, 40% ateng, 40% andungsari

NATIONAL WINNER

YEAR:
2026

SCORE:
86,15

Ph : +6281322743351

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.6 ha	4409.24 lbs/year	-7.134486, 107.777075	Moderate

> *"Processing coffee means realizing what it truly needs, starting with the environment where it is crafted."*

Tsani Fakhrezi is a dedicated coffee processor from **Kamojang, West Java,** a highland region famous as one of **Indonesia's major geothermal energy hubs.**

Sourcing cherries grown in fertile volcanic soil at an elevation of 1,500 masl, Tsani works with lots nurtured in a cool, foggy microclimate where high humidity and gentle shade allow the cherries to mature slowly and develop rich flavor complexity.

For Tsani, specialty coffee processing is about understanding the environment and maintaining fundamental discipline. He focuses on building strong relationships with local smallholders and executing strict Standard Operating Procedures. By trusting his farming partners and applying careful post-harvest controls, he proves that disciplined consistency alone can produce world-class cup quality.

For Tsani, coffee is about protecting the ecosystem while empowering his processing team, whom he considers family. He is committed to sharing every harvest's success with them through fair financial growth and shared pride.









4 CUP OF EXCELLENCE INDONESIA 2026

Reaching the International Stage means placing among the top 39 lots out of 119 entries nationwide is such a mark of extraordinary prestige. We proudly celebrate these 4 International Finalists for their incredible effort and craftsmanship that truly merit world-class respect.

FINALISTS

Daeng Balengkang
Topidi – South Sulawesi

Contact : + 62 82346332422



Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
2 ha	6613.86 lbs/year	5°17'2''S, 119°53'15''E	Dense

> *"Coffee is the main livelihood for most of our villagers. I take processing seriously and constantly experiment with different methods to reveal the true potential of our land."*

Balengkang is a dedicated coffee farmer from the mountain village of **Topidi**, nestled at the foot of **Mount Bawakaraeng in South Sulawesi**. For Balengkang, coffee is far more than a crop. It is the lifeblood of his village and a craft rooted in preserving the native forest ecosystem.

Cultivating **100% Typica trees** beneath a dense, natural forest shade canopy at 1,300 to 1,350 masl, Balengkang lets the cherries mature slowly to absorb the full flavor complexity.

Preparing a Cup of Excellence lot this year tested Balengkang's resilience. Regional production dropped sharply, making cherry collection difficult, while sudden mountain rains created severe drying challenges.

Despite these hardships, Balengkang remains deeply proud of Topidi's progress. Nothing compares to welcoming global buyers to his village, where local farmers can gain hands-on guidance and transform their livelihoods through coffee.

Balengkang's dream is to **build better post-harvest facilities in Topidi and establish his village as a recognized hub for specialty coffee**, creating lasting pride and sustainable economic prosperity for every farming family in his community.







Buyung Syafrullah
Semende – South Sumatera

Contact : + 62 8217954721



Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1 ha	6613.86 lbs/year	-4,2183988, 103,4688675	Moderate

> *"Coffee connects nature and human lives. Taking the leap from traditional farming to specialty Arabica was not easy, but seeing our hard work respected on a global level gives our entire community a new hope for the future."*





Buyung Syafrullah is a dedicated third-generation coffee producer from **Segamit in Semende Darat Ulu, South Sumatra**. For decades, his family exclusively cultivated Robusta, as local farmers traditionally viewed Arabica as difficult to grow and low-yielding.

Buyung took a bold step to shift toward specialty Arabica, convinced that elevating quality would create sustainable value and transform livelihoods in his community. Cultivating and processing coffee cherries at 1,500 masl, Buyung works with high-altitude lots composed primarily of Kartika alongside Andungsari, Ateng, and Typica. Navigating climate volatility and changing weather patterns has required resilience.

To prepare his lot for Cup of Excellence 2026, Buyung executed **Experimental Natural Dry Anaerobic process**, applying disciplined care to every phase from selective cherry picking to final green grading and cupping.

For Buyung, being part of Cup of Excellence demonstrates that dedication to specialty processing can transform local perceptions of Arabica farming in South Sumatra while generating tangible economic value to expand farm infrastructure and empower neighboring smallholders.

To experience Buyung's farm firsthand, the fastest route is via **Atung Bungsu Airport in Pagaralam**, followed by a scenic one-hour drive to the farm's overnight lodge. Guests arriving at **Semendo** are greeted with warm local hospitality, sweeping views of lush greenery, and the crisp, refreshing air of the surrounding tropical mountain forest.



Farina Ramadhani – PT. Ihtiyeri Keti Ara
Pegasing – Central Aceh
Contact : + 62 85360086087

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
1 ha	12345.89 lbs/year	4.606556, 96.790332	Moderate

> *"I was born and raised surrounded by coffee, so this is truly my life journey. Preserving the Gayo wet-hulled tradition is about honoring our identity and showing the world the authentic spirit of our land."*

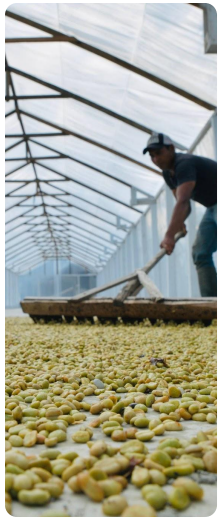
For **Farina Ramadhani**, coffee processing is an inseparable part of her identity. Born and raised among the coffee farms of the Gayo Highlands, Farina represents **Karang Bayur farm, operating under PT. Ihtiyeri Keti Ara in Arulatong Village, Pegasing, Central Aceh**. She views her work not merely as a profession, but as a lifelong commitment to preserving regional heritage.

In Pegasing Desa Arutalong, where fertile clay-loam soils and cool mountain air nourish the trees, Farina selected a lot consisting of 100% Ateng for Cup of Excellence 2026. Processed through Sumatra's traditional **Washed Wet-Hulled (Giling Basah) method**, her entry showcases how classic regional techniques can yield remarkable cleanliness and sweet depth when managed with precision.

For Farina, mastering this classic method is an act of cultural stewardship, preserving Gayo identity while achieving remarkable sweetness and cleanliness in the cup.

Competing in Cup of Excellence 2026 is a tribute to the collective effort of her entire team. Recognizing that exceptional quality depends on the hands that pick and process every cherry, she remains committed to sharing her progress directly with local farm workers and their families, hoping that recognition at origin translates into lasting social support.









Khoirul Anwar
Ngadirejo, Temanggung – Central Java
Contact : + 62 82114672476

Farm Size	Cherry Productivity per ha	Farm Coordinates	Shadings
0.32 ha	**3306.93 -4409.24 lbs**/year	**4.662250°N, 96.807125°E**	**Moderate**

> *"As a processor, my goal is to build a processing system that can be applied to harvests from different farms, giving every farmer the opportunity to develop the full potential of their coffee."*



Khoirul Anwar, operating under **Roseberry**, processes his lot from Monah Farm, located in **Papringan Hamlet, Katekan Village, Ngadirejo, Temanggung Regency, Central Java**. The family farm is named after his aunt, **Ibu Monah**, who provided him with his first harvest cherries when he lacked the capital to start learning coffee processing.

For Cup of Excellence 2026, Khoirul prepared a Natural lot composed of 80% Sigararutang, 15% Ateng, and 5% S-795. Adhering to strict standards, he selects only deep-maroon cherries before sun-drying them on raised beds for 13 days with careful moisture control. Following harvest, the lot undergoes 60 days of resting in parchment before final dry hulling and rigorous green bean sorting.

Khoirul hopes that Monah Farm's success will strengthen local confidence in the value of coffee farming across Temanggung, encouraging farmers to care for their orchards more diligently and inspiring more smallholders to cultivate coffee on their land.

For Khoirul, being part of Cup of Excellence is not the ultimate goal, but an opportunity to build a stronger foundation so that Temanggung coffee quality can continue to thrive, not just this year, but for years to come.



CUP OF EXCELLENCE INDONESIA 2026

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Qaca Coffee Brewtellers is part of a farm to cup company. Along with IB-Rajako who manages their upstream sector, Qaca serves the down stream sector of the coffee industry. Their mission is to introduce Garut and West Java coffee to the world through a trusted network that guarantees quality, traceability and peace of mind

For CoE Indonesia 2026, Qaca Coffee provides their coffee lab and meeting room as our cupping and discussion area. This allow us to have the best cupping set up and comfortable discussion area for the jurors.














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