

BALI BLUE MOON



ACIDITY
low

BODY
full

SWEETNESS
medium

PROCESSING
wet hulled

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

dark chocolate | molasses | baking spice

Bali Blue Moon is often referred to as a jewel among the Indonesian coffee offerings due to its wildly popular following amongst those who so love its dark chocolaty character. The “Blue Moon” name was so named after the Royal hallmark bluish tint of the beans produced from the wet-hulling process called Giling Basah in the Indonesian language. The resulting taste notes are stunningly rich, almost overwhelmingly so, syrupy dark chocolate heavy mouthfeel is laced with nuances of baking spices, dried cocoa, vanilla, clove, and dried red apple in the finish. The low acidity allows additions of cream and sugar if desired. The most requested roast for this coffee is our espresso roast where the dark smoky chocolaty goodness is at its peak.

NET WT 16 OZ | 1 POUND | 453 G