

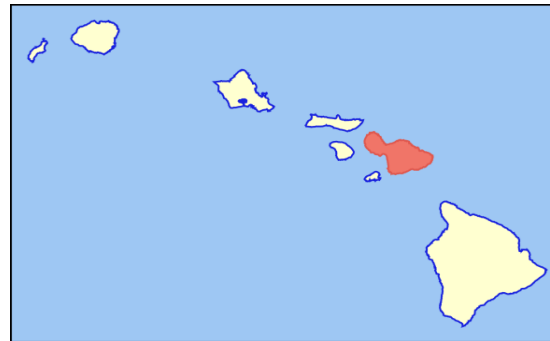


# Hawaii

## Yellow Caturra & Red Catuai

### PRODUCER INFORMATION

**ALTITUDE:** 110 - 300 meters  
**HARVEST:** September - June  
**PEAK AVAILABILITY:** October - July  
**SOIL TYPE:** Volcanic hydromorphic clay  
**REGION:** West Maui  
**VARIETIES:** Red Catuai, Yellow Caturra, Tipica, Maui Mokka  
**COFFEE PROCESSING:** Wet/Semi-Washed/Fermented Washed  
**DRYING:** Machine/Patio  
**CERTIFICATIONS:**



Map by Wikipedia

Tasting Notes	
Cup notes:	Light acid, mild body
Flavor notes:	Sweet, Fruit & Dark Chocolate

