

**DARK WOODS  
PRODUCER SERIES  
APRIL 2024**

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**CHINA YUNNAN  
KAKU  
LAO ZHANG**

Menglian, Yunnan

**PRODUCER:**  
Lao Zhang

**FARM:**  
Small farms in Menglian

**WASHING STATION:**  
Kaku

**ALTITUDE:**  
1400-1600m

**VARIETY:**  
100% Catimor Arabica

**PROCESS:**  
**Washed** Sun-dried

**ROAST LEVEL:**  
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**BEST SUITED TO:**  
Espresso & Soft Brew

**FLAVOUR:**  
A chocolaty, easy drinking  
flavour with notes of hazelnut  
and citrus.

**SEASON:** 2023



*Great with or without milk, and one of the best examples of washed coffee from this origin – the coffee is sourced from farmers of the Lahu community, near to the border with Myanmar. We started buying this coffee in 2018 when the washing station was under the control of Li Jiang Rong, a pioneer and pillar of the local Lahu community.*

*The reputation of this coffee has grown year on year, and the responsibility for this coffee is now in the hands of Lao Zang since Mr Li's passing. Hi son, also named Li Jiang Rong, looks after the washing station at Donka.*

### **Kaku & Yunnan Coffee**

“Yunnan province - a mountainous and fertile land in the south-west of China, is responsible for over 97% of China's coffee production. Over half of this production is concentrated around Pu'er – a region famous for centuries old tradition of tea. The people of Yunnan are a hugely diverse mix of different cultures and languages, with most of China's officially recognised 56 different ethnic groups residing here. It's not just diverse in terms of the variety of its people either, the region also boasts a vast array of flora and fauna (including elephants and tigers), snow-capped mountains, deep valleys, vast plateaus, subtropical jungles, beautiful lakes and majestic rivers (including the mighty Mekong).”

We have a wonderful relationship with IndoChina in the UK, and Shirani and Christian help to source specialty China coffee in partnership with Yunnan Coffee Traders. We are regular buyers of washed “Kaku” coffee and the washing station is deeply involved in the local community and highly respected for the quality of the coffee being produced here.

Washed coffees are first pulped and then dry-fermented for 18 hours. Cherries are then run through density channels before being spread out on concrete drying patios for approximately 10 days.

