

# Frinsa Collective - Washed



The Frinsa Collective is focused around a family-owned estate known as Frinsa, run by Wildan Mustofa. The "collective" refers to the family's purchasing of coffee from neighboring producers for processing and sale from the Frinsa Estate. According to green-coffee buyer Piero Cristiani, Wildan and his family are progressive, focusing on experimental processing more than is commonly found in Java. The Collective produces Honeys, Naturals, anaerobic-environment fermentation, and is also separating out single-variety lots. Wildan oversees the agricultural and processing side of the business, while his wife Atieq handles contracts and their son Fikri does the cupping.

The coffee is rinsed, sorted, and depulped the same day it's delivered, and fermented for 18 hours. It's washed to remove the mucilage, then dried on patios for 7–10 days.

For more information about coffee production in Java, visit our [Java page](#).

ID# 15299

Origin	Java
Region	Bandung, Tilu Mountains, Pangalengan, West Java
Farm	Frinsa Estate and various smallholder farmers
Variety	Atengsuper, Bor Bor, Sigararutang
Altitude	1400–1700 masl
Proc. Method	Washed
Harvest Schedule	July– August

## The Cup

"Lemon, cocoa mild berry and chocolate flavors with tart citric acidity."

## Gallery

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