

# Makira GOLD

SOLOMON ISLANDS | MAKIRA

Combating climate change challenges for indigenous farmers.

THE FLAVOR IS RED FRUITS AND SPICES



## ABOUT THE FARM

Indigenous farmers make the most of Makira's tropical climate and rich volcanic soil, growing their cacao alongside native coconut trees, root vegetables, and hardwood. This remote rainforest island is not without its challenges, however, as climate change is leading to rising sea levels and destructive storms.

## ABOUT OUR PARTNERSHIP

Together with Original Beans, we're paving the way to stronger economic opportunities for the indigenous farmers who are losing the battle against climate change. By combating local deforestation and supporting agroforestry projects in the area, we're maintaining a farmable ecosystem and encouraging biodiversity in the region.



## BEAN PROFILE

GENETICS	Amelonado
SIZE	Average Size 100 g for 100 beans
FERMENTATION	Individual Fermentation, Wooden Boxes
DRYING	Solar Drying with Protective Roof

## FLAVOR PROFILE

FLORAL	● ● ● ●
FRUIT	● ● ● ●
NUT	● ● ● ●
CHOCOLATE	● ● ● ●
ACIDITY	● ● ● ●

## ORDERING INFORMATION

HAND SORT	No
BAG SIZE	62.5 kg
CERTIFICATION	None
FOB PRICE	\$3,940 USD/MT
AVAILABILITY	USA / Europe
HARVEST SEASON	Year Round
HARVEST VOLUME	10 MT (Annually)