



su-re.co
Sustainability & Resilience



WANAGIRI COFFEE

Grown in Harmony with the Forest

100% Arabica · Single Origin · Wanagiri, Bali

A Coffee Rooted in Wanagiri

At 900–1,300 metres above sea level in Wanagiri Village, Buleleng, approximately 74 smallholder farmers cultivate Arabica coffee within an agroforestry landscape. Working through the village cooperative, farmers collectively process and supply their green beans, strengthening local market access while maintaining shared quality standards.

Wanagiri's coffee grows alongside trees and other crops, helping maintain vegetation cover and support a more resilient farming landscape. No chemical pesticides are used in its cultivation. The coffee is part of su-re.co's long-term collaboration with the community through a wider 43,000-hectare forest-restoration initiative.



Wanagiri farmer - Pak Made

This is one of su-re.co's climate-smart products journey from our brand,

Dear everyone



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The Taste of Wanagiri

Medium roast

Fullywashed Process

Sweet orange · Caramel ·
Chocolate-like

A clean and balanced cup with gentle citrus brightness, smooth caramel sweetness, and a comforting chocolate-like finish.

Natural Process

Ripe fruit · Orange · Berries · Raw
honey

A fruit-forward cup with vibrant berry notes, juicy orange, and the natural sweetness of raw honey.

Available in green beans · roasted beans · ground coffee · drip bag coffee

Climate Action in Every Cup

Our products are sustainable gifts specially made from Indonesian farmers to you.

By sharing these gifts, you also become a giftmaker, contributing to the provision of renewable energy and organic fertilizer for farmers, as well as supporting climate change education.

Through su-re.co's Think-Do-Be-Tank model, every product connects research, action, and everyday choices into one shared system.

Thank you for
being a
Giftmaker.



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about su-re.co

