

INDONESIA SUMATRA ACEH.

WE'VE GOT
YOUR BATCH

REGION: Aceh

GRADE: Grade 1

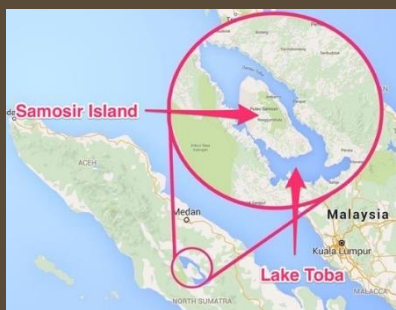
ALTITUDE: 1,300 – 1,600 M above sea level

PROCESSING: Semi-washed

VARIETAL: Bourbon, Catimor, Timtim

Aceh coffee is also known as gayo coffee. Aceh coffees are grown in the mountain and tropical forest surrounding Lake Tawar and the town of Takengon. Most of them are shade-grown and organic. The coffee is processed with a semi-washed processing method called "Giling Basah."

CUPPING NOTES: Dark Chocolate, Earthy, Musty, Woody, Molasses, Low Acidity, Soft Body.



NOT JUST COFFEE, YOUR COFFEE.



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