

# INDONESIA SUMATRA MANDHELING.

WE'VE GOT  
YOUR BATCH

**REGION:** Mandheling, Karo

**GRADE:** Grade 1 DP

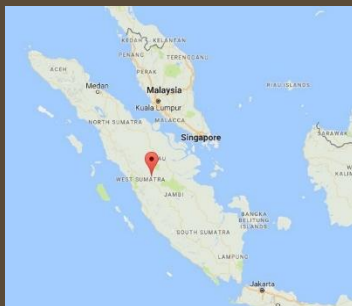
**ALTITUDE:** 1,300 M – 1,500 M above sea level

**PROCESSING:** Semi-Washed

**VARIETAL:** Bourbon, Typica, Lini S, P88, Timtim

Mandheling in Northern Sumatra produces the most famous coffees from Indonesia. These are produced using the unique wet-hulled method often referred to as “semi-washed,” which is something of a hybrid between the natural (dry) and washed methods. Harvest months are October to May.

**CUPPING NOTES:** Cocoa, Musty, Tobacco, Malty, Mild Acidity, Round Body and Good Balance.



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