

INDONESIA SUMATRA. WAHANA NATURAL.

WE'VE GOT
YOUR BATCH

GRADE: Grade 1

REGION: Wahana

ALTITUDE: 1,200 M – 1,500 M above sea level

DRY MILL LOCATION: Lae Mungkur Village, Wahana Estate Farms

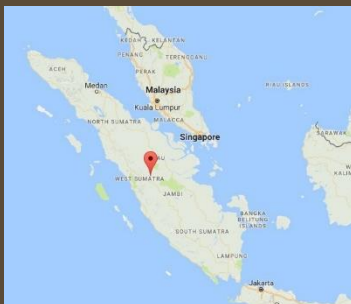
PROCESS: Natural, Patio Drying

VARIETAL: Catuai

HARVEST MONTHS: November to March

Wahana Estate was established in 2005 and is located in the Sidikalang sub-district, Dairi, in North Sumatra, which is one of the most popular coffee producing regions in Indonesia. Only the heaviest cherries are selected for natural processing. The cherries are patio dried for two days, followed by rotary drying for ten days. Wahana Estate has implemented Corporate Social Responsibility (CSR) and established a clinic to serve workers at no cost. The Estate also buys from small farmers around Lake Toba to support local families.

CUPPING NOTES: Caramel, Chamomile, Blueberry, Winey and Honey, with a Medium Acidity and a Medium to Heavy Body.



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