

INDONESIA SUMATRA MANDHELING.

WE'VE GOT
YOUR BATCH

REGION: Mandheling, Karo

GRADE: Grade 1 DP

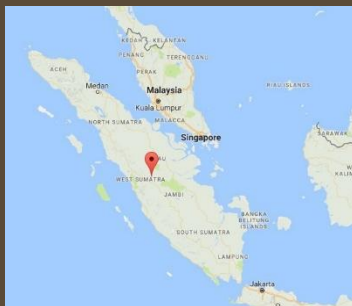
ALTITUDE: 1,300 M – 1,500 M above sea level

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: Chocolate, Coriander Seeds and Clove, with a Low Acidity and a Full Body. Clean. Simple.



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