

INDONESIA

AGED SUMATRA



WE'VE GOT
YOUR BATCH

REGION: Northern Sumatra Blend

MILLER: C.V. Sidikalang

ALTITUDE: 1,450 – 1,600 M

PROCESSING: Giling Basha (also known as wet-hulling) & aged in Singapore

VARIETAL: Tim Tim, Typica, Ateng, Onan Ganjang, Jember

CERTIFICATIONS: Fairtrade and Organic

In order to qualify as “Aged Sumatra,” a conventional Sumatra coffee goes through a traditional aging process, for a duration of 3 to 5 years, in a climate controlled warehouse. Originally in the 19th century, coffee was aged naturally as it traversed over oceans in the hulls of ships, amidst moist, humid, and salty air. Modern aging techniques attempt to reproduce the distinct golden brown, weathered bean with its distinctive flavors and notes.

CUPPING NOTES: Low Acidity, Big Body, Brown Spice, Earthy, Dark Chocolate, Long Lingering Finish.



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