

# INDONESIA

## SUMATRA



WE'VE GOT  
YOUR BATCH

**REGION:** Northern Sumatra Blend

**ALTITUDE:** 1,450 – 1,600 M

**GRADE:** Grade 1 Double Picked

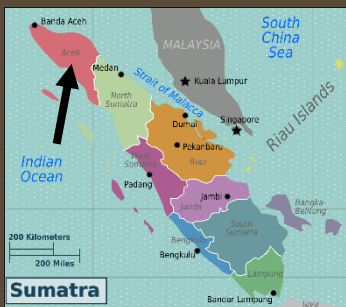
**PROCESSING:** Giling Basha (also known as wet-hulling)

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

**HARVEST MONTHS:** November to May

This is a blend from Aceh and Lake Toba, where small-holder farmers own as little as 100 plants up to a few acres of land. Due to the unique processing method, Sumatran coffee usually lacks the acidity and brightness of coffees grown in other regions of the world, but has increased body and deep earthy notes. Wet-hulling is something of a hybrid between a natural and a washed. First the coffee runs through a depulper and then it ferments overnight. The farmers dry the parchment to around 50%. A collector will dry it down to about 25% and then send it through a huller to remove the parchment layer. Finally, the coffee is dried down to about 12 to 13% before export.

**CUPPING NOTES:** Medium Acidity, Medium-Full Body, Brown Spice, Cocoa Powder, Mixed Berries, Nice Complexity.



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