

# INDONESIA SUMATRA KARO HIGHLANDS



WE'VE GOT  
YOUR BATCH

**REGION:** Paranginan, Humbahas Province, Karo Batak Highlands

**GRADE:** Grade 1 Triple Picked

**ALTITUDE:** 1,100 M – 1,350 M

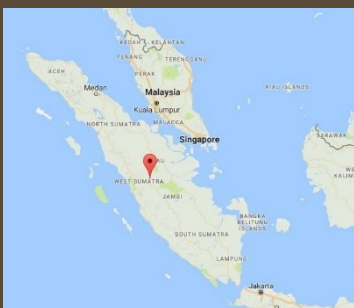
**PROCESSING:** Giling Basha (wet-hulled)

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

**HARVEST:** May to October

Smallholders in the district of Paranginan, Humbahas Province in Karo Highlands enjoy a warm climate, high altitudes and favorable soil—all ideal conditions for Arabica coffee. Sumatran coffee 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 dries it down to about 25% and then sends 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, Full Body, Sundried Tomato, Anise, Black Pepper, Lingering Finish.



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