

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

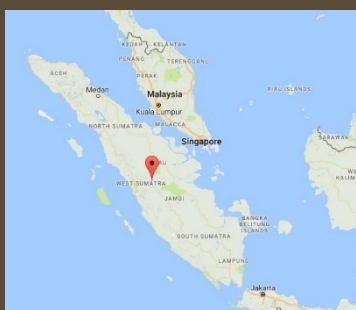
PROCESSING: Giling Basha (wet-hulled)

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, Creamy, Dark Chocolate, Brown Spice, Lingering Finish.



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