

# Indonesia

# SUMATRA LINTONG

## CUP PROFILE

A complex cup with notes of brown sugar, tobacco, black tea and green pepper.

## ABOUT THIS COFFEE

Our Sumatra Lintong was produced primarily by four farmers: Ms Resina Sihombing; Mr. Malon Sianturi; and Mr. Hernis Sianturi. Ms. Resina and Mr. Hernis are both second generation coffee farmers; Mr. Malon is a 3rd generation farmer. They all started planting arabica varietals in the 1970s and 1980s.

This coffee was semi-washed (also called wet milling method because it involves water in the process). The semi-wash process is the most common method used by coffee farmers in Sumatra. The process is fast, so farmers can get money from selling coffee more quickly than with other processes.

The steps for the semi-wash process are as follows. The skin of ripe coffee cherries is peeled with a tool called a pulper. The peeled coffee is left in a sack overnight for the fermentation process, which helps to remove the remaining mucilage. Afterwards, the mucilage is washed away and the coffee is washed dried until it is half dry. Parchment coffee that is still half dry is peeled horn skin with a tool called a huller (this process is called hulling). The green coffee is then dried until the water content reaches 12%.

## ABOUT THE REGION

Lintong is southwest of Lake Toba, high on a plateau with a notable diversity of tree ferns. This volcanic region is known for fertile soils, myriad microclimates created by small valleys, and much sought-after Blue Batak coffee. Around 70,000 years ago, a massive super-volcano erupted in Lintong. The eruption left many incredibly fertile soil in its wake. In fact, the soil is so rich that the Batakneses say you can put a chair in the ground and it will become a table.

The majority of farms in Lintong are small in size, and self-sufficiency is of critical value here. The Batakneses sometimes cultivate more than 10 different crops at their small estates, making these backyard farms interesting sights.



### Regions:

Region Humbang Hasundutan  
Regency, North Sumatra

### Altitude:

1,000–1,200 meters ASL

### Producers:

Ms Resina Sihombing; Mr. Malon  
Sianturi; and Mr. Hernis Sianturi

### Varieties:

Sigarar Utang, Lasuna, Jember,  
Garunggang

### Processing:

Semi-washed/Wet-hulled

### Harvest:

September - October 2018