

Indonesia AGED SUMATRA

CUP PROFILE

A complex cup with notes of sweet, nutty, tobacco and toasted sesame.

ABOUT THIS COFFEE

Aged Blue Batak is a single origin coffee Lintong. Blue batak is cultivated by Batak tribes in the southern Toba region of Sumatra and is the characteristic coffee of the area.

The process of removing the skin layer of parchment when it is still half dry, before drying it in the sun, is what gives the coffee its blue color and characteristic flavor. The coffee is then stored for at least 2 years to get the woody cup profile.

The coffee was produced primarily by Resina Sihombing, Malon Sianturi, Hernis Sianturi & various smallholders. Ms. Resina is the second generation in her family to cultivate arabica coffee. Mr. Malon is a 3rd generation coffee farmer. His grandfather began as the first generation to cultivate robusta coffee and arabica (lasuna) in the 1920s but he did not know the origin of the lasuna coffee. Mr. Hernis is a 2nd generation Arabica farmer.

The process, semi wash, is also called the wet milling method because it involves water in the process. The post-wash semi wash process is the most common method carried out by coffee farmers in Sumatra. The reason is simple: it is fast, so farmers can immediately get money from selling coffee.

The steps for the semi wash process are: the skin of ripe coffee cherries is peeled with a tool called a pulper (pulping); the peeled coffee is then left in the sack for one night for the fermentation process; the coffee is washed until the mucilage is gone and dried until it is half dry; parchment coffee (that is still half dry) is peeled hulled. The green bean is then dried until the water content reaches 12%. The coffee beans are then screened to the 15 – 19 screen size and stored for at least 2 years.

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 Batakese say you can put a chair in the ground and it will become



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 and Aged

Harvest:

September - October 2015

a table.

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