

Sumatra

ACEH MANDHELING G1 TP

CUP PROFILE

A rich, creamy body with notes of sweet tobacco, brown spice, and earthiness reveal classic Sumatran coffee characteristics.

ABOUT THE COFFEE

This Grade 1 Mandheling coffee comes from the Aceh region in Sumatra. The lot was produced by small holders and the cherries were triple-picked, to remove any physical defects. The additional quality control practice ensures that only ripe red cherries are used. The coffee was then processed using the wet hulled method (locally called "Giling Basah").

Expect a clean cup with a heavy body and notes of sweet tobacco, brown spice, earth and cedar.



Region:
Aceh Gayo

Producer:
Various Small Holders

Altitude:
1,200 - 1,400 meters ASL

Varieties:
Typica, Catimor

Processing:
Wet Hulled Method

Harvest:
January – March 2021

Genuine  origin

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