

MANDHELING KARO HIGHLANDS WET-HULLED

SUMATRA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Paranginan, Humbahas
Province - Karo
Highlands, Sumatra

PRODUCER

Various smallholders

PROCESSING

Wet-Hulled, Giling Basah

HARVEST SCHEDULE

April - June

VARIETY

Tim Tim, Catimor,
Lasuna

ALTITUDE (MASL)

1100 - 1350

Coffee Background

Our Karo Highlands green coffee beans come from smallholders in the district of Paranginan, Humbahas Province in Karo Highlands area of Sumatra. Growers in this region have an average of 0.5 - 1 hectare dedicated to coffee. But with a climate of between 15 - 25 Celsius, favorable soil conditions and a high altitude, conditions are ideal for growing arabica coffee.

Unroasted coffee from Sumatra is truly differentiated by its unique wet-hulled (giling basah) processing method. The process uses water to remove the cherry's red pulp and mucilage, while also removing the parchment layer in a "wet huller". By removing the parchment layer the bean dries faster, which is beneficial in Indonesia's wet climate.

The wet-hulled process gives Sumatra its signature intense earthy flavors of cedar and tobacco, as well as rich, sweet chocolate. With Sumatra Aceh Mandheling roasters can dive into the deep, rustic and sweet character of Indonesian coffee.

The Grade 1 (G1) Triple-Picked (TP) designation in Indonesian coffee represents meticulous color-sorting to eliminate defective green coffee beans.

Genuine  origin

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