

Sumatra Aceh Mandheling G1 TP Wet-Hulled

Indonesia Green Coffee Beans
Genuine Origin

Our Sumatra Aceh Mandheling green coffee beans comes from smallholders in the Aceh province. Growers in this region have an average of 0.5 - 1 hectare dedicated to coffee. But with favorable climate conditions, rich, fertile soil, 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.

Origin

Indonesia

Region

Aceh Highlands, Northern
Sumatra

Producer

Various smallholders

Processing

Wet-Hulled/Giling Basah

Harvest Schedule

April - June

Variety

Catimor, Typica

Altitude (MASL)

1200-1400

