

SUMATRA GAYO G1 PENDI NATURAL

INDONESIAN GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Aceh Tengah, Sumatra,
Indonesia

PRODUCER

Pendi Farms

PROCESSING

Natural "Dry" Process

HARVEST SCHEDULE

September - December

VARIETY

Ateng Super

ALTITUDE (MASL)

1500

Coffee Background

Pendi is a producer in Sumatra with a farm in Kute Panang at 1,500masl. Although the wet-hulled, or giling basah, process is the most widely adopted processing method in Indonesia, Pendi applied the natural process to this lot of Ateng Super green coffee, yielding complex flavors and a variety of fruit notes that complement a syrupy body.

Sumatran coffee production has a long history, extending to the 17th century when the Dutch East India Company imported coffee plants to Indonesia. Indonesia's large, westernmost island is home to a wide range of tropical flora, fauna, and microclimates. Farms on Sumatra are typically 0.5 to 2.5 hectares scattered across remote regions, connected by a network of collectors, processors, traders, and exporters to the global market.

Most farmers and wet mills employ the wet-hulled, or giling basah, process for coffee from Indonesia. However, some regions like Kute Panang have been eager to adopt other processing methods, like the natural process, to diversify their offerings.

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