

INDONESIA SUMATRA G1 MANDHELING

REGION: Sumatra

ALTITUDE: 1,200 - 1,600 m

VARIETIES: Catimor, Bourbon, S Lini, TimTim, P 88, Ateng

PROCESSING: Wet hulled, sun dried

Q-GRADE: 86 Points

CUP: Mild acidity, medium - heavy body

FLAVOR: Earthy, sweet plums, dry fruits

ABOUT YOUR COFFEE

Indonesian Coffees and Sumatra

Indonesia is the fourth largest exporter of coffee in the world. It's a large chain of islands that has different varieties of coffee ranging from Robusta to specialty Arabica. Sumatra is one of the most famous of these islands and produces many specialty coffees. This Sumatra is a grade one double picked coffee and is one of the more universally popular coffees from the Indonesian archipelago. Its strong aroma and mild bitterness make a wonderful cup of coffee. It has an array of earthy spices that mix agreeably with a syrupy body and notes of dark chocolate, caramels and black tea.

Details

This is a grade 1, washed coffee bean from the Mandheling region of Sumatra. Mandheling is the traditional market name for coffee grown in the region around Lake Toba in north-central Sumatra. Grade 1 refers to the highest grade from that region.

History (brief)

Except for Arabia and Ethiopia, Indonesia was the first place that coffee was cultivated on a large scale. As best we know, coffee seeds originally arrived in Java, from India in 1696. However, first attempts at growing coffee plants were obliterated by flooding. So a second attempt was made with seedlings and cuttings from Ceylon by Hendrik Zwaardcroon. The coffee plants grew successfully and 1711 marked the first Sumatran exports of Java coffee beans to Europe where, with the efficient help of the Dutch East India Company, they dominated the world's coffee market. Since the main source of coffee beans were grown on the Island of Java... Coffee became known as "Java."

Roasting Notes

Your beans have been roasted in 5-pound batches. They have been roasted to a darker roast resulting in a shiny oily sheen on the exterior. My technique allows me to produce a darker bean without the bitterness. I hope you enjoy them and if you should have any further questions, suggestions or comments, please feel free to contact me.

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