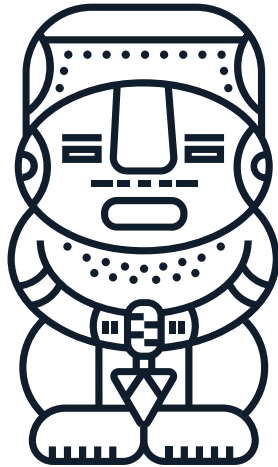




Organic Sumatra Mandheling Royal Select SWP-FAIR TRADE

RNY# 47926



Royal NY Scoring

Acidity

Body

Sweetness



Dark
Chocolate



Cedar

Sumatra
Far East and Indonesia

COFFEE

Suggested Brewing

About the Farm

This coffee comes from the Takengon region. While it is wet-hulled in the usual Sumatra style, the hulling is not done until the coffee reaches 30% moisture content generally in this region, where as most Sumatra is hulled at 45-50%. This gives it a cleaner cup and accentuates the spicy, bright notes while downplaying the earthiness typical to Mandheling coffees. It is processed at the Swiss Water decaf plant in Vancouver.

Coffee Details

Elevation

1000 meters

Process

Decaf

Drying

Patio Drying

Varietals

Typica

Harvest

August

Export

September