



# SUMATRA ORANGUTAN WET HULLED

*Balance*

*Sweet - Toasty - Woody - Spice*



This comes from the villages west of Lake Tawar, Gayo Mountain in Sumatra Island. Would be a very impressive light-roasted of the typical Sumatra profile. Altitude: 1,200 up to 1,300 meters (4,000 up to 4,300 feet) above sea level. These beans are semi sun dried by the farmers, and full sun dried, sorted and bagged by our associates and shipped to our New Jersey and Milwaukee warehouses.

The coffee growing process in this area is a traditional one as part of the traditional Gayo tribe's society with strong culture to maintain the heritage. Coffee trees, along with cocoa, chili, and orange live well in the area, as well as livestock whose droppage is used as fertilizer for the trees. In addition to the droppage, coffee parchment skin is also used as fertilizer. This is fairly much the typical or sort of unwritten standard, which can be seen at almost every family's backyard within the region with manual pulley ground water well as water source. Some of these farmers are organically certified, however chemical fertilizer is unknown to most farmers there, so the process we go through and substances we use are all natural.

In term of process, we practice the wet hulling process, a typical one in Sumatra. In general, this process is also known as "giling basah" in local language. This process in general will give more body and often more of the "character" that makes the coffee so appealing and unique also earthy. In this process, the parchment coffee (the green seed with the parchment shell still attached) is marginally dried, then stripped of the outer layer, revealing a white-colored and swollen green bean. Then the drying is completed on the patio and after several days the seed turns to a dark green color.

## CLEVERLY CRAFTED COFFEE