

BLACK *Diesel* COFFEE

GREEN COFFEE REPORT

BDCS CUPPING: 84

FLAVOR NOTES: Guava, Banana, Earthy-Minerality, Juicy

ORIGIN: Sumatra Harimau Tiger

REGION: Aceh

PRODUCER: Smallholder Farms

FARM: Smallholder Farmers

VARIETY: Atteng, Bor-Bor, Catimor, Timor

PROCESS: Wet-Hulled

ELEVATION: 1300-1650 meters above sea level

HARVEST: November-January, April-May

FARM NOTES:

Harimau Tiger captures the classic characteristics of a Sumatran coffee while also offering a cleaner, sweeter profile and higher cup quality than a standard Mandheling. As with our other signature coffees, Harimau Tiger is sourced based on quality and profile, and carries limited or no traceability.

IMAGES:



REGION:

Aceh, in northern Sumatra, is an incredible region for coffee production. The average farm is one hectare, 80% of producers within northern Sumatra are women, and 95% of producers are smallholders. The region is diverse, geographically speaking. It is surrounded by beaches with a swampy inland, and the Barisan Mountains make up the inner two-thirds of the area. Coffee is grown on this volcanic mountain amongst the rainforest. One of the notable features of this area is Lake Taboa, the largest volcanic lake in the world.

Wet-Hulled Process In Detail:

There are many variations on the details of Wet-Hulled process based on the particular mill, but the basic principles of the process remain fairly constant: In Sumatra, the coffee is picked and depulped, then it is traditionally sold to a collector or broker, who will sell it to a mill. After it's purchased by the mill, it will be washed and pre-dried for 8–12 hours or until it reaches roughly 35% moisture content, at which point it is hulled. It is then fully dried without its parchment until it reaches a state that is appropriate for export, 10–12% moisture.

Source: Café Imports