



ABOUT THIS COFFEE

The name Gilbas X directly refers to Giling Basah, the traditional Indonesian wet-hulling process, often abbreviated to "Gilbas". Long associated with commercial coffees with sometimes inconsistent profiles, Adena seeks to demonstrate that this expertise can also give rise to a precise and well-controlled specialty coffee. The X, for experimental, recalls that this lot is one of the first innovations developed by the team to renew the image of wet hulled.

Produced in Kenawat, within the Terroir of Gayo, northern Sumatra, this lot combines Typica, Catimor, and Timor Hybrid varieties. It brings together coffees from Fahman Yoga's farm and neighboring producers, cultivated through agroforestry under the shade of various tree species.

Gilbas X is processed using an anaerobic Wet Hulled method. After harvesting and cleaning the ripe coffee cherries, they are pulped and then placed for seven days in an airtight tank to ferment without oxygen.

Producer	Fahman Yoga
Species	Arabica
Varieties	Typica, Tim Tim
Process	Wet Hulled
Drying	Patios
Altitude	1100
Harvest	March - April
Type of harvest	Manual

