



ABOUT THIS COFFEE

Arkhan is a young boy from Kenawat, cousin of Fahman Yoga and son of one of Adena's partner producers. His communicative energy inspired the name of this coffee, chosen to evoke a vibrant, sweet, and bright lot.

Produced in Kenawat, on the Gayo terroir, in northern Sumatra, this coffee combines the varieties Typica, Catimor, and Timor Hybrid. It comes from Fahman Yoga's farm as well as neighboring producers, whose coffee trees grow in agroforestry under the shade of several tree species.

Arkhan is processed using a natural method. After harvesting and cleaning the ripe cherries, they are dried whole until they reach a moisture content of 10 to 12%. The coffee is then dry-hulled.

This lot is offered by Adena and locally supported by Fahman Yoga, a former professional footballer from Kenawat.

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

