



ABOUT THIS COFFEE

The name MERA evokes a local philosophy of just measure: producing a balanced coffee, without seeking excess, faithful to its terroir and to those who cultivate it. A mindset reflected in the versatile profile of this lot, designed to deliver sweetness, balance, and consistency, whether as espresso, filter, or in a blend.

Produced in Kenawat, in the terroir of Gayo, northern Sumatra, this coffee combines Typica, Catimor, and Timor Hybrid varieties. Led by Fahman Yoga, it brings together coffees from his farm and neighboring producers, cultivated through agroforestry under the shade of various tree species.

MERA is processed according to the traditional Indonesian Wet Hulled, or Giling Basah, method. After harvesting and cleaning the ripe cherries, they are depulped and then dry-fermented, without added water, for 10 to 15 hours in a non-hermetic container. The remaining mucilage is then removed, and the parchment coffee is dried to approximately 30% moisture content.

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

