



ABOUT THIS COFFEE

The name Serinen refers to a notion of brotherhood inherent to Gayo culture: everyone looks out for each other, and collective work is based on mutual aid. A name that echoes the way Kenawat's producers collaborate on coffee cultivation and processing.

Produced in Kenawat, within the Gayo terroir, in northern Sumatra, this lot combines the 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.

Serinen is processed using an anaerobic washed method. After harvesting and cleaning ripe cherries, they are pulped and then placed for seven days in an airtight tank to ferment without oxygen. The remaining mucilage is then removed before drying the parchment coffee to a moisture content of 10 to 12%. Finally, the beans are dry milled.

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

