RELO

Indonesia • Sumatra • Gayo



ABOUT THIS COFFEE

In the Gayo highlands, Relo is a freshwater fish native to Lake Laut Tawar. Alongside the famous Depik, it holds an important place in the lake's unique ecosystem and Gayo culinary heritage.

Produced in Kenawat, within the Gayo Terroir in northern Sumatra, this coffee combines Typica, Catimor, and Timor Hybrid varietals.

It is processed using an anaerobic natural method. After harvesting and cleaning the ripe cherries, they are placed whole for seven days in a sealed tank to undergo anaerobic fermentation. They are then dried until they reach a Moisture Content of 10 to 12%, before being dry-milled.

This lot is offered by Adena and championed locally by Fahman Yoga, a native of Kenawat. After nearly three decades of conflict, many Farms had been abandoned, and the village remained outside conventional buying channels for a long time.

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

TO CONTINUE READING, VISIT