



ABOUT THIS COFFEE

The name Cincimpala refers to the cicimpala, a songbird present in the imagination of the Gayo highlands. In local poetry and the traditional representations of Didong, it is nicknamed "the messenger of dawn". Its powerful and melodious song symbolizes in turn a charismatic orator, a talented singer, or the bearer of good news traveling through the mountains.

Produced in Kenawat, on the Terroir of Gayo, in northern Sumatra, this lot notably brings together the varieties Typica, Catimor, and Timor Hybrid.

It is processed using an anaerobic Honey method. After harvesting and cleaning the ripe coffee cherries, they are depulped and then placed for seven days in an airtight tank, to carry out an oxygen-free fermentation. The mucilage remaining around the bean is not washed: the coffee is directly put to dry until it reaches a Moisture Content of 10 to 12%, before being dry-milled.

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

