



## ABOUT THIS COFFEE

In Indonesian, Manis Madu means 'honey sweetness'. This name evokes a comforting coffee, processed using a classic method that seeks to preserve the natural sweetness provided by the mucilage.

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

This coffee is processed using a Honey method. After harvesting and cleaning the ripe cherries, they are pulped without removing the thick layer of mucilage that still surrounds the bean. The coffee is immediately put to dry, first in a thicker layer to facilitate fermentation, then in progressively thinner layers as its moisture decreases. The parchment coffee is dried until it reaches a Moisture Content of 10 to 12%, before being hulled and sorted.

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

