



MANIS MADU



Indonesia • Sumatra • Gayo

TYPICA

CATIMOR

TIMOR HYBRID

HONEY



MANIS MADU

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.



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Producer	Fahman Yoga
Species	Arabica
Process	Honey
Drying	Patios
Altitude	1100
Harvest	March - April
Type of harvest	Manual