



SULAYA



Indonesia • Java • Garut

TYPICA

CATIMOR

TIM TIM

HONEY



SULAYA

In West Java, the word Sulaya is notably used by arenga sugar artisans in the expressions « Moal Sulaya » or « Teu Sulaya », which mean respectively « will not deviate from its promise » and « does not betray ». It has thus become a way to designate an authentic sweetness, true to its promise.

Produced in the Garut region of Java, this coffee combines the Typica and Catimor varieties.

It is processed using the Honey method. After harvesting and sorting the ripe cherries, they are de-pulped without removing the thick layer of mucilage that still surrounds the bean. The coffee is then put out to dry directly.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Species

Arabica

Process

Honey