

Indonesia - Sumatra Lintong

Geographic Information

Origin	Lintong Nihuta, Sumatra, Indonesia
Finca/Estate	Various
Plant Varietal(s)	Ateng, Bergendai
Altitude	1,500-1,800m amsl
Rainfall	2,400mm pa
Harvest Period	June - December
Processing	Giling Basah (wet-hulled), Sun Dried
Storage	2013 Crop, Cuvèe - Ageing in Oak Barrels

About this Coffee

While Mandheling and Gayo are fairly well known Sumatran coffees, the Lintong is far less familiar to most coffee drinkers. Lintong takes its name from the district it is grown, Lintongnihuta. The land rises to a high plateau where it is ideal for growing arabica coffee plants. After harvesting the beans are processed in the traditional Sumatran process called Giling Basah. In this process the cherries are hulled at around 50% moisture content (as opposed to the more traditional 10-12%), which results in lower acidity with a rich aftertaste and gives the green coffee bean a distinctive dark colour. The coffee is Grade 1, triple-picked resulting in an extremely low defect count and a very consistent cup. Cherries of only optimum ripeness are used for this coffee. High quality Lintongs, such as this, differ from Mandhelings in their cleaner mouthfeel and slightly brighter acidity, the body is slightly lighter than Mandhelings but retain more chocolate flavours and fresh earthy tones. If you like Mandhelings, give this a try for something a little different.

Tasting Notes

A clean consistent cup is produced by this coffee, we like to roast to 225 Deg C to bring out the bright acidity and soft tobacco flavours. There are peppery spice notes and earthy tones that give the coffee a real traditional and rustic feel. Chocolate and orchard fruits are evident as are hazelnuts and walnuts.

