

# Sumatra - Mandheling

## Geographic Information

<b>Origin</b>	Takengong, Aceh, Sumatra, Indonesia
<b>Finca/Estate</b>	Finca San Francisco Cotzal
<b>Plant Varietal(s)</b>	Catai, Bourbon
<b>Altitude</b>	1,000-1,500m amsl
<b>Rainfall</b>	2,450mm pa
<b>Harvest Period</b>	June - December
<b>Processing</b>	Washed, Sand Rubbed and Sun Dried
<b>Storage</b>	2014 Crop, Cuvée - Ageing in Oak Barrels

## About this Coffee

Mandheling processing is neither wet nor dry, the handpicked coffee cherries are pulped but the residual pulp is not fermented, instead the beans are manually rubbed with sand then dried in the sun and the resulting brittle pergamino hull is removed. This process results in a medium body and concentrated flavour.

The name Mandheling mythically arose from a misunderstanding between a coffee shop owner and some Japanese soldiers. The soldiers asked what the coffee was and the owner thought they were asking what ethnic origin he was, so he replied "Mandailing". After the war one of the soldiers contacted a Sumatra coffee dealer and asked for "Mandheling" coffee that he had tasted during WWII so that he could import it to Japan. Pwani shipped 15 Tonnes of coffee to Japan and named it Mandheling.

## Tasting Notes

A hugely difficult coffee to roast, the bean benefits from a medium to high medium roast (225-230 Dec C) the roaster must be hugely skilled and not remove or evaporate the essential oils. At our recommended Roast the coffee displays strong hints of wood, it has a delightful earthy aroma with sweet tobacco and winey notes. The cup is consistent and balanced with low acidity and you will notice chocolate and spice undertones.

As a Filter, or Cafetierre, coffee it is bright with a long aftertaste, extracted as an espresso it is sharp and bold, mellowing in the mouth and highlighting the chocolate and spice.

