

# Vietnam - Arabica

## Geographic Information

<b>Origin</b>	Khe Sanh, Quang Tri, Vietnam
<b>Finca/Estate</b>	Various
<b>Plant Varietal(s)</b>	Catimor, Caturra
<b>Altitude</b>	500-900m amsl
<b>Rainfall</b>	2,150mm pa
<b>Harvest Period</b>	December - January
<b>Processing</b>	Washed and Sun Dried
<b>Storage</b>	2013 Crop, Cuvée - Ageing in Oak Barrels

## About this Coffee

Vietnam is the worlds 2nd largest producer of coffee, after Brazil, but mostly they grow Canephora plants (Robusta). In the 1990's Vietnam announced plans to expand the production of Arabica plants and mostly the coffee world considered this a bit of a joke, but the Vietnamese are now beginning to prove everyone wrong and they are having some success with the Catimor variety. Arabica still only accounts for about 3% of total Vietnam coffee production but it is slowly changing. The Catimor and Caturra varietals are grown but both suffer from short root growth and Vietnam is experimenting with a Catimor top grafted on a Liberica root system. If this is successful we could expect to see a lot of arabica coffee from vietnam in the future. Unlike most coffee farms worldwide, few food crops are interspersed with the coffee plants in Vietnam, instead the farmers plant ground cover plants that do not compete with the coffee roots for nutrients and suppress weeds. This gives the coffees a much more traditional flavour and offers the roots some protection.

## Tasting Notes

Peppery spice, earthy tones and a malty sweetness are the hallmarks of our Vietnamese Arabica. Hints of cocoa linger and there is a malty sweetness. The coffee is well balanced and can be roasted quite highly, bringing out more woody tastes. We would recommend roasting this coffee to 230 Deg C. There is a hint of pear like fruits and a slightly bitter note which is likely inherited from the shade trees on the plantation which are giant pear and elm. This coffee improves each year with ageing in oak.

