



## Sumatra Lake Tawar

Shade Grown

**Region of Origin:** Our Sumatra Lake Tawar is a specially prepared blend of coffees from the Lintong region of Sumatra, which lies immediately to the southwest of massive Lake Toba.

**Altitude:** Averages 1300-1800 meters

**Growing Conditions:** Good volcanic soil and adequate rainfall contribute to the perfect conditions to produce excellent quality Arabica coffee. The near constant cloud cover and thick forests are reminiscent of the geography and climate of the Pacific Northwest.

**Varieties:** Traditional varieties include Jember, Ateng, and Garundang.



**Cup Characteristics:** Bold, lush, complex, and delightfully full flavored, our Sumatra Lake Tawar is a Sumatra lover's dream come true. A remarkably dense body reflects traditional flavors of sweet tobacco, clean leather, and butterscotch, while a clean bell peppery and herbal acidity reveals flavors of fresh cedar and hints of sage.



**Production Notes:** Coffee growing in Sumatra is done mostly in small backyard plots, mainly as supplements to a family's income.

**Processing Notes:** The majority of coffee in Sumatra is "semi-washed" in which the coffees are first de-pulped, then briefly (sometimes inadvertently) fermented and lightly rinsed of their mucilage. In this method the beans are in contact with the mucilage and the remains of the fruit for a prolonged period before drying. The resultant beans are more uniform in appearance than dry-processed coffees, yet possess flavor

characteristics that reflect the incomplete process. Another contrast to fully washed coffees is that in Sumatra coffee is peeled of its parchment *before* it is thoroughly dried. After peeling, the coffees (now without their protective parchment layer) are dried on patios and prepared for export. They are therefore continually exposed to the elements throughout this process; Carelessness here leads to the dirty or moldy flavors you can find in many Sumatra coffees. After drying, the coffees undergo some quality separations, which may include some hand-sorting. The end result of this sketchy process is that it is truly a miracle to ever get a cup of Sumatran coffee that is not horribly defective. It takes a lot of cupping, even from reputable exporters, to find cleaner coffees that still exhibit the classic Sumatra flavors and big body.

**Buyer's Notes:** This specially prepared Lake Tawar offers all of the best of Sumatra, with none of the defects. It is carefully screened to a size 19 and above, denoting a uniformly large bean, and labeled as a "triple pick," meaning the coffee has been hand sorted three times.

Uncharacteristically clean and brazenly confident, there is nothing subtle about the Lake Tawar - Simply a great Sumatra.



A handwritten signature in black ink that reads "Scott Merle".

Scott Merle  
Coffee Buyer/Roastmaster