

RIBANG GAYO SUMATRA

FRESH TAKE

TASTE:

Melon, mango
& lime

VARIETY:

Abyssinia/Ateng

PROCESS:

Natural

ORIGIN:

Aceh Tengah

PRODUCER:

Musara
Cooperative

ALTITUDE:

1500-1700m

ONE MORE THING: Both washed & natural processing are pretty rare in Indonesia; the 'wet-hulled' process is the regions' standard signature. So we jumped at this new fully natural offering from Asman Arianto Ribang, founder of the Gayo Musara Cooperative. Along with it being a fresh take on Sumatran coffee, this is quality through & through; Asman is big on rigorous training, meticulous cherry selection, plus pays coop members higher prices for cherry & delivers end of season profit sharing. Little wonder coop members have doubled production yields in just 5 seasons.

ESPRESSO:

20g in/ 50g out/ 22 sec

V60:

16g/ 250g/ 2:00 mins/ 97°

BATCH:

60g/L or 70g/1.2L

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