



LIST + BEISLER

INDONESIA

SUMATRA
GRADE 1
KERINCI HONEY

Premium
Coffee
Culture

since 1901



Indonesia

Region

Kerinci Valley, West Sumatra

Producer

Smallholder farmers

Altitude

1,200 - 1,700 masl.

Variety

Various cultivars

Harvest Period

Oct - Jan (main crop)

Apr - Jun (fly crop)

Classification

Grade 1

Processing

Honey (Dry Hulled)

INDONESIA SUMATRA GRADE 1 KERINCI HONEY DRY HULLED

Coffee cultivation in Indonesia goes back to the late 1600s to the Dutch colonial period and has played an essential role in its growth ever since. Today, over 300 years later, Indonesia ranks among the world's largest coffee producers, cultivating both Arabica and Robusta. The vast majority of coffee is grown by smallholder farmers with rarely more than 2 hectares of land. Indonesia consists of around 18,000 islands, of which ten major islands emerged as coffee-producing regions.

Sumatra's westernmost island is crossed by the equator, featuring landscapes of unparalleled beauty and wildlife as spectacular as one can imagine. This particular coffee comes from central Sumatra, more precisely from the region around Kerinci Seblat National Park. The area is home to a lush tropical rain forest and one of the Sumatran tiger's last strongholds. Mount Kerinci, the country's highest volcano with an elevation of 3,800 meters, dominates the scenery. Once adventurers climb the summit, they have fantastic views of forested valleys and a patchwork of verdant farmland. Encircling the mountain, smallholder farms in the Kerinci highlands benefit from high altitudes and fertile volcanic soil. Kerinci has obtained a reputation in the specialty coffee market thanks to the high quality.

For this particular micro-lot, however, the ripe cherries are depulped and afterwards dried in parchment with a little remainder of mucilage. This process is known as „honey“. Another difference to the conventional coffee processing in Sumatra is that instead of the often applied wet-hulling processes, these beans are dry-hulled.

Sweet & Floral • **Spices** • Green Pepper
Cardamom • Herbs • **Fruit Infusion**