



attesa
coffee

INDONESIA



About

Established in 2015, Sumatra Permata Gayo (SPG) is a trusted Arabica coffee producer based in the Gayo Highlands of Aceh, Sumatra, Indonesia. The coffee is grown at elevations between 1,200 and 1,600 meters above sea level, where the region's rich volcanic soil and cool climate contribute to a dense bean structure and a refined, layered flavor profile. With a strong commitment to sustainable farming, the organization works closely with local farmers, offering training and resources to improve cultivation techniques, post-harvest quality, and overall community well-being.

SUMATRA PERMATA GAYO COOPERATIVE

The Process

The Washed Process, is a carefully controlled method that emphasizes clarity and refinement in the coffee's flavor profile. This process begins immediately after harvesting, where only the ripest cherries are selected to ensure consistency and quality. The cherries are first depulped, removing the outer skin and the majority of the fruit's flesh, leaving behind the beans coated in a mucilage layer. Once depulped, the beans undergo fermentation, which typically lasts between 12 to 48 hours, depending on environmental conditions like altitude and temperature.

This fermentation process breaks down any remaining mucilage on the beans. Afterward, the beans are washed thoroughly to remove any residual pulp, ensuring a clean, green bean that is free of impurities. The beans are then dried on raised beds or patios, where the drying process is closely monitored to maintain consistency and prevent any defects. Once dried to the optimal moisture level, the beans are ready for export.





Coffee Details

LOT ID	ATT240333
PLANT	Arabica
ALTITUDE	1200-1600 meters
VARIETAL	Ateng, P88
PROCESS	Washed
SCREEN	Grade 1
HARVEST YEAR	2024
TASTE PROFILE	Orange, warm spice, herbal tea, creamy body, chocolate aftertaste
SCA SCORE	85.75