



**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

At the heart of this coffee's unique profile lies its processing method, a crucial element that shapes its rich, full-bodied character.

While the term "Wethull" may be a variant or local interpretation of the traditional wet-hulling process, it represents a nuanced approach unique to this region or producer. Wet-hulling, known locally as Giling Basah, is a common Sumatran method where the coffee beans are hulled at a higher moisture content than in other origins.

This method imparts a bold, earthy flavor with low acidity and a syrupy mouthfeel — traits that have made Sumatran coffees globally renowned.

In the case of SPG Wethull, meticulous post-harvest handling ensures consistency and quality. The cherries are handpicked when fully ripe, pulped, fermented briefly, and then partially dried before hulling. The beans are then dried further until they reach export-ready moisture levels.





This processing style, whether a slight variation or deeply rooted in tradition, enhances the coffee's inherent notes — often showcasing a harmonious balance of sweet spice, mild fruitiness, and a deep, grounding earthiness. It's a testament to the Gayo farmers' expertise and the region's ideal growing conditions that each cup offers such a layered and satisfying experience.

## Coffee Details

<b>LOT ID</b>	ATT240334
<b>PLANT</b>	Arabica
<b>ALTITUDE</b>	1200-1600 meters
<b>VARIETAL</b>	Ateng, P88
<b>PROCESS</b>	Wet hull
<b>SCREEN</b>	Grade 1
<b>HARVEST YEAR</b>	2024
<b>TASTE PROFILE</b>	Tangerine, brown sugar, dark chocolate, rich mouthfeel, long finish
<b>SCA SCORE</b>	85.50