

# INDONESIA: GAYO GR 1 TRIPLE PICKED



Takengon, Central Aceh



Butter, Brown Spice, Chocolate



Wet Hulled



Mixed Varietal



1,200 – 1500 MASL



Harvest March to May

## STORY

### The Producer:

Lisa and Leo's farm is located in Simalungun, North Sumatra, the organic coffee farm and gardens are complimented by a Macadamia Orchard, a wet mill facility and a ECO Tourism Farm Stay Lodge, connected to a Coffee Processing Center and the protected Siamang Forest.

Lisa & Leo's Organic Coffee was established in 2010 but conceived long before that. All of their Arabicas started from seed and are grown organically in higher elevations of 1400 to 1500+ MASL. All the cherries they source are grown in their home region of Simalungun.

### The Process:

Coffee is processed by the washed method and the cherries are peeled and soaked in water for 1 night for the fermentation process and removal of the mucous membranes (mucilage). The coffee is then washed and pre-dried to a moisture content of 25%, then the coffee is hulled and dried again to a moisture content of 10-12%.

