

Simpang Teritit Village



This offering comes from the Simpang Tertit village in sub-district of Bener Meriah, in Sumatra's Gayo region. Coffees here are picked ripe, depulped on the same day using the Giling Basah method. Coffee is then fermented in water for 12-14 hours, and dried for a period of 3-4 days depending on the weather. Most farms in this region have an average of 0.5-2 hectares of land and depend entirely on coffee for income.

For more information on Sumatran coffees, visit our [Sumatra Origin Page](#).

ID# 16652

Origin	Sumatra
Region	Bener Meriah, Gayo
Variety	Ateng, Tim-Tim, Gayo 1, Lini
Altitude	1200-1400 MASL
Proc. Method	Semi Washed
Harvest Schedule	September-June

The Cup

"Savory with tangy acidity, almond and herbal flavors."

Gallery Simpang Teritit Village

