



Sumatra Mandheling WP Decaf

Processing:

Wet-hulled

Varietal(s):

Catimor

Typica

This is a coffee that originated with a really nice Sumatra lot brought into the U.S. and then sent to water-process decaffeinator in Mexico. In the past many decaf lots of Sumatra were bought by the plant itself, then sold to coffee brokers without regard for the original quality of the green coffee resulting in very flat coffee with little "origin character". Here is a Mandheling type coffee with a strong Sumatra flavor profile. Mandheling is a trade name for Sumatra coffees, this coffee originates in the Lake Tawar-Takengon area of Aceh district.

Sumatra-ness

This coffee has great espresso use with both body and depth. It is very much a Sumatra cup profile, but a bit cleaner and less earthy than its non-decaf Mandheling counterpart. There are foresty tones in the aromatics and the cup, dense body, low acidity, and a rustic sweetness that reminds one of sorghum syrup. It's a clean cup, both for a decaf and a Sumatra, with low acidity and a slight drying quality to the mouthfeel, like banana skins.