INDONESIA

Region
Sumatra

Producer
Koperasi Kopi Toba Cooperative

Altitude
1,100 - 1,280 masl

Variety
Red Caturra & S-Lini (S-794)

Harvest Period
Sept - May

Processing
Semi-Washed

LIST + BEISLER

INDONESIA SUMATRA ARABICA
RAJA TOBA GR.1 TRIPLE PICKED, ORGANIC

full body • cedar • fresh tobacco • earthy

Coffee cultivation in Indonesia holds a 300 year old story which has been significantly influenced by colonization. Consisting of more than 18,000 islands, only around ten major islands emerged as Indonesian coffee producing regions. Around 92% of coffee production is controlled by small-scale producers who employ traditional methods like the semi-washed (also known as wet-hulled) processing technique.

This coffee comes from Indonesia's biggest island: Sumatra. Right in the north, one can find Lake Toba, a lake which not only measures 100 km in length, but also a 550 m in depth. Nestled amidst the mighty mountain range of Bukit Barisan, several volcanoes nourish the soil and contribute to verdant jungles. On an elevation of around 1,000 m the village of Sipangan Bolon is located in the north of Lake Toba. The village is home to more than 500 farmers who are members of the Koperasi Kopi Toba Cooperative. Within the organization, the farmers are trained in several agricultural techniques: improvements in seeding and planting as well as environmental practices are part of their constant innovation processes.

Consistently producing high quality coffees is the overall goal of this cooperative. The List & Beisler brand name "Raja Toba'' stands for exactly that: a constantly exceptionally-well cultivated coffee that strikes with its typical spicy notes. We are proud to offer you our organic Indonesian specialty from the steep shores of Lake Toba.

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