

INDONESIA

SUMATRA GAYO MANDHELING GRADE 1 TP

The Permata Gayo Cooperative was founded in 2006 by a group of 50 farmers in the Bener Meriah district. What began as a shared vision has since flourished into a thriving community of 2,122 members, united by their passion for exceptional coffee and sustainable agriculture.

Nestled in the Gayo Highlands of Aceh, Permata Gayo has earned a reputation for producing high-quality coffee, cultivated with care and respect for the land. The cooperative is deeply committed to sustainability, not only in farming practices but also in fostering the well-being of local farmers. Beyond coffee production, it plays a vital role in community development and empowerment, offering training and resources to help farmers refine their cultivation techniques and build more secure, prosperous livelihoods.

CUP PROFILE

dried fruit | dark chocolate | dried plum | rummy | winey

Acidity	7	██████████
Body	8	██████████
Flavour	7	██████████

CUP PROFILE ESPRESSO

black cherry | cocoa nibs | winey

Acidity	6	██████████
Body	8	██████████
Flavour	7	██████████



EXCLUSIVES

QUALITY

Country Indonesia
Region Sumatra
Cooperative
Ref. No. P11201
Coffee Type Arabica
Quality Sumatra Gayo Mandheling Grade 1 TP
Crop 2024
Harvest Time January
Harvest Method Picking
Altitude 1375 m
Variety Ateng Super
Processing Natural
Packaging Type 30,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 9,60%
Odor clean
Color yellow-green
Defects 0-11 Defects
Screen Size 17

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)