



Vournas Coffee Trading, Inc.

805-379-5252 [www.vournascoffee.com](http://www.vournascoffee.com)

## Sumatra Rasuna Honey

On our continuing quest to hunt down fantastic and rare coffees we have truly found several gems from Sumatra. This Sumatra Wahana Rasuna Honey Microlot blew us away on the cupping table. It is from Wahana Estate, which was established in 2005 in the village of Lae Mungkur village in sub-district Sidikalang of Northern Sumatra. The Rasuna is a hybrid of Catimor and Typica varieties, and typically has a pronounced acidic character. The Wahana Rasuna is a honey process which is not a reference to honey "flavor" but rather describes the degree of fruit remaining on the bean before processing. In the cup our Sumatra Wahana Rasuna Honey Microlot is herbal with notes dark chocolate, hints of jasmine and honey, a clear and sweet acidity, syrupy body and a sweet rounded finish. Honey processed or "pulped" coffee cherries have their skin and pulp removed but portions of the fruit mucilage remain intact to dry in the sun, giving it an increased level of sweetness. This along with careful processing (dry conditions) and timing makes this magnificent Sumatra Wahana Rasuna Honey Microlot that much more balanced! Historically, Sidikalang is one of the most popular coffee producing regions in Indonesia, due to its ideal conditions for growing coffee. The Wahana Estate covers 480 hectares, of which 250 (ha) is dedicated for growing coffee, 100 (ha) for a Natural Reserve and 30 (ha) to its coffee nursery where new single varietal coffee saplings are grown. It is situated at an altitude of 4,000 - 5,000 ft (1200 - 1500m) above sea level with an annual rainfall of a 100 inches per year. Temperatures average 59-71°degrees.

**Cupping Notes:** Herbal with dark chocolate and hints of jasmine and honey, a clear, sweet acidity, syrupy body and a sweet, round finish.



Producer:	Wahana Coffee Estate Plantation
Sub-district:	Sidikalang
District:	Dairi
Region:	Northern Sumatra
Variety:	Rasuna (Catimor & Typica Hybrid)
Processing:	Honey Process
Altitude:	4,000 - 5,000 ft (1200 - 1500m)
Coffee Grading:	Microlot

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