



Gunung Tilu Semi Washed

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HISTORY

Natcha Coffee, where next-generation experimental coffee is crafted with precision and passion. At Natcha Coffee, they push the boundaries of flavour by combining innovation with tradition, using their signature Carbonic Maceration process with various wine yeast to create truly unique profiles. Sourced from select farms in West Java, each cup reflects the dedication to exploring new frontiers in coffee. With a global presence in markets like Australia, Europe, Hong Kong, India, and Taiwan, Natcha Coffee has earned a 90+ score from the Coffee Quality Institute. Experience the future of coffee with Natcha – where experimentation meets excellence.


PRODUCERS

Natcha

LOCATION



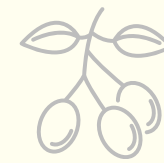
 COUNTRY
INDONESIA

 ALTITUDE
1,300-1,400 MASL

 REGION
WEST JAVA

 HARVEST
JUL-SEPT

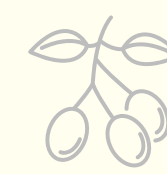
VARIETY



LINI S795



SIGARARUTANG



CATURA



ATENG SUPER

TECHNICAL



PROCESSING METHOD
SEMI WASHED



CHARACTERISTICS
IT IS SMOOTH, BALANCED, AND APPROACHABLE WITH A VIBRANT EDGE. NOTES OF MILK CHOCOLATE, CARAMEL, AND ROASTED NUTS MINGLE WITH SUBTLE RED BERRIES, STONE FRUITS, AND GENTLE FLORAL HINTS INCLUDING THE CLASSIC INDONESIA HERBS. THE MEDIUM BODY AND CLEAN FINISH.

