

**PANTAN  
MUSARA**

**CANDIED LEMON • CARAMEL • BLACK TEA**

ACEH

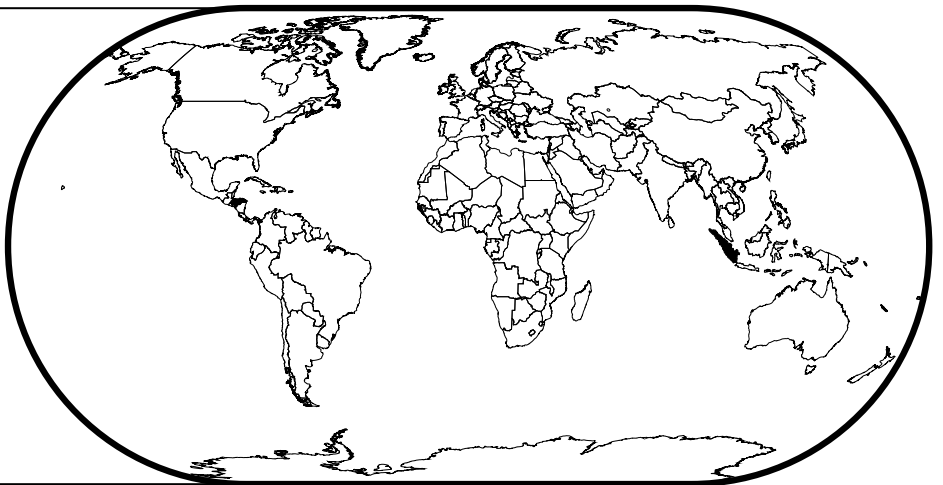
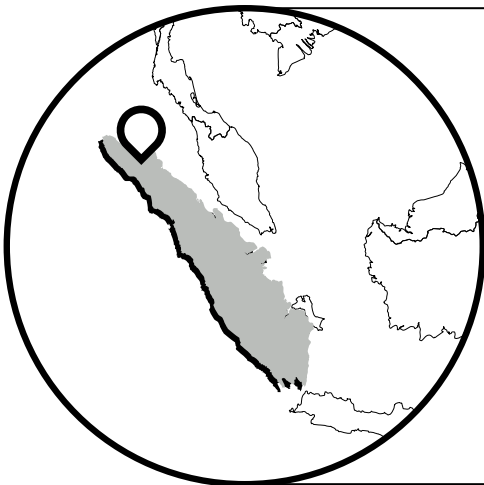
ORIGIN // SUMATRA  
 REGION // ACEH  
 PRODUCER // ASMAN GAYO MILL  
 VARIETY // VARIOUS  
 ELEVATION // 1,300- 1,650 M.A.S.L.  
 PROCESS // WASHED

**CONNECT**

The Pantan Musara washed comes to us from a small mill found in the Pegasing district of Takengon, in Sumatra’s coffee-famous Aceh region. The mill is run by Cup of Excellence winner Asman Arianto where he produces both washed and natural coffees. Due to the humid climate and cloud cover commonly found over the island of Sumatra, washed coffees are rarely produced. The unpredictability of rain and lack of reliable sunshine make the traditional drying for washed coffees nearly impossible, making it difficult to produce washed processed coffee for export at volume. The development of the wet-hulled process, locally known as Giling Basah, allowed coffees to dry much faster on patios or tarps even in these conditions by removing the parchment layer while the beans are still in a high-moisture state. This unique style of handling and drying is largely responsible for Sumatran coffees’ unmistakable flavor characteristics as well as their abnormally greenish-blue hue.

**EXPERIENCE**

Bright, creamy sweetness, and a bold tea-like finish gives the Pantan Musara the classic Sumatran coffee experience. Lighting up in the first sip with the tang of candied lemon to wake your senses before the rich, buttery, cooked sugars of caramel take over. This intense candy combination rolls through the sip before settling into a robust, malty black tea finish, setting you up for the next round of sweetness. This is a lighter coffee, perfect for anyone familiar with delicate washed coffees or looking for a little variety in their morning cup.



**REGION:**  
**ASEH**

**PROCESSING**  
**METHOD:**  
**WASHED**

**NOTES:**

Located in northern Sumatra, Aceh is an incredible region for coffee production. 95% of the producers in this region operate on one hectare of land, and of those producers in northern Sumatra 80% are women. The region is geographically diverse, surrounded by beaches with a swampy inland, and volcanic mountains making up the inner two-thirds. Coffee is grown on the Barisan Mountains amongst the lush cover of tropical rainforest, this in combination with the rich volcanic soil creates the perfect environment for coffee cultivation.

The Wet-Hulled process was developed in the 1970's, inspired by Japanese interest in Sumatran coffees, as a way to allow for washed coffees to be produced in the damp humid climate. Washed coffees from Sumatra are harvested and depulped by hand in the producer's home, where it then dries for a short time before being delivered to a collection point. Here the coffee is purchased at anywhere from 30-50% moisture with the mucilage still partially intact and fermented in open air tanks for up to 36-hours before being washed clean. The coffee is then hulled while it is still in the high moisture state, and laid out to dry once the mucilage has been removed.