

SULAWESI TORAJA



ACIDITY
low

BODY
full

SWEETNESS
medium low

PROCESSING
wet hulled

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

dark chocolate | wine | syrupy

From the mountains of Toraja on the island of Sulawesi comes a jewel of a coffee. Here the climate is perfect to develop a low acidity coffee that is loaded with flavor. This coffee known for its full body and syrupy mouthfeel is perhaps the sweetest coffee from the Indonesian islands. There are nuances of dark chocolate, cedar, and baking spice that satisfy a specialty coffee lover's palate while the winery notes are like the cherry on the top of this already delicious coffee. The coffee's mellow nature can support a range of roasting from medium to Italian roasts. At medium roast the flavor is mellow and vibrant. At darker roasts the coffee becomes more smoky and syrupy. Full city roast is recommended.

NET WT 16 OZ | 1 POUND | 453 G