



## INDONESIA SUMATRA ORANG UTAN

100 % ARABICA

**Region:** Sumatra, Kerinci **Altitude:** 1.200 – 1.600 m  
**Species:** 100 % Arabica **Variety:** Tim Tim, Ateng  
**Processing:** washed **Taste:** full-bodied with notes of cocoa and molasses; a slightly fruity aftertaste

ORANG  
UTAN  
COFFEE

### Roast



### Preparation



### A coffee with a tangy character and a fair soul

This rare coffee delights espresso lovers in more than one way – with its exquisite taste and also with its story. The Orang Utan coffee owes its excellent quality to the mists and humidity of the tropical rainforest next to which it is grown – a habitat threatened by heavy deforestation. The local farmers in the Gayo highlands have managed to turn this threat into an opportunity. By growing their coffee plants in small gardens under strict guidelines, they are now able to protect the rainforest, which is vital for both them and orangutans. We support the Orang Utan project by giving €0.50/kg to the growers and an additional €0.50/kg to the Sumatra orangutan conservation programme.