



ABOUT THIS COFFEE

The name Kawanda originates from an ancient Sanskrit word meaning “cloud”. It refers to the misty microclimate of the Gayo highlands, characterized by dense cloud cover and the heavy rainfall typical of Sumatra's high-altitude tropical forests.

Produced in Kenawat, within the Terroir of Gayo, this coffee combines the Typica, Catimor, and Hybride de Timor varieties. It gathers coffees from Fahman Yoga's farm and neighboring producers, cultivated through Agroforestry under the shade of several tree species.

Kawanda is processed using a washed method. After harvesting and cleaning the ripe cherries, they are depulped then dry-fermented overnight to facilitate mucilage removal. The parchment coffee is then washed and dried until it reaches a Moisture Content of 10 to 12%, before being dry-milled.

Species	Arabica
Varieties	Typica, Catimor, Timor hybrid
Process	Washed
Drying	Patios
Altitude	1100
Harvest	March - April
Type of harvest	Manual

