

RELO

Indonesia • Sumatra • Gayo

TYPICA | CATIMOR | TIMOR HYBRID | NATURAL ANAEROBIC

BELCO

RELO

In the Gayo highlands, Relo is a freshwater fish native to Lake Laut Tawar. Alongside the famous Depik, it holds an important place in the lake's unique ecosystem and Gayo culinary heritage.

Produced in Kenawat, within the Gayo Terroir in northern Sumatra, this coffee combines Typica, Catimor, and Timor Hybrid varietals.

It is processed using an anaerobic natural method. After harvesting and cleaning the ripe cherries, they are placed whole for seven days in a sealed tank to undergo anaerobic fermentation. They are then dried until they reach a Moisture Content of 10 to 12%, before being dry-milled.

BELCO

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	**Fahman Yoga**
Species	**Arabica**
Process	**Natural Anaerobic**
Drying	**Patios**
Altitude	**1100**
Harvest	**March - April**
Type of harvest	**Manual**