



# DANCING GOATS COFFEE COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

*Bob Benck*  
BOB BENCK  
GREEN COFFEE BUYER



Coffee growing in Sumatra is done mostly in small family backyard plots primarily to supplement family income. Coffees are pooled together by a central collector or exporter in order to create complete lots. The coffees are semi-washed where the coffee is first de-pulped and then allowed to dry. Varying levels of fermentation occur during this time. Because the mucilage is left on the bean the coffee develops its distinct heavy body quality. Drying is very important and many defects found in lower quality of the coffee can be traced back to improper drying. Our coffee is what is referred to as "Triple Picked" meaning it has passed the scrutiny of trained sorting eyes no less than three times. Enjoy!



## ROASTERS NOTES

Increasing irregularity in climate is making it more and more difficult to consistently source the highest quality coffees from Sumatra. Finding coffees that demonstrate the nuanced earthy character without the defective mold and dirty characteristics is a constant challenge. Matching up pre shipment samples to arrival samples and back with type samples is a must due to the nature of shipping and inherent moisture content of the beans.

## CUP CHARACTERISTICS

This bold and delightfully full flavored coffee is sure to please the most discerning palates. An unmistakable coffee experience features heavy and dense body, earthy and cedar notes, mixed with sweet tobacco and fine herbal acidity.

## SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



## SUMATRA MANDHELING

### ORIGIN:

Sumatra

### REGION/SUB-REGION:

Mandheling and Lintong

### VARIETIES:

Jember, Ateng, and Garundang

### PROCESS:

Semi-washed

### TASTING NOTES:

Truffles, cedar, clove

### ROAST PROFILE

## MEDIUM



### BREWING RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.