

PT. Asri Kopi Indonesia



Catalog

GREEN BEANS
&
ROASTED COFFEE
&
GROUND COFFEE

Green Beans



Gayo Robusta

Grade	: 1
Region	: Gayo, Aceh, Sumatra
Process	: Natural
Altitude	: 1410 – 1600 MASL
Taste Notes	: Robusta Gayo typically features a bold, rich flavor with earthy and woody notes. It often has a hint of chocolate and subtle sweetness, making it more complex than many other Robusta varieties.
Aroma	: The aroma is generally deep and inviting, with earthy and herbal which can sometimes include a slight fruitiness.
Acidity	: Like most Robusta coffees, Gayo has low acidity.
Body	: Robusta Gayo is known for its full body and creamy mouthfeel.
Finish	: The finish is often long and earthy, with lingering notes that can leave a satisfying aftertast
Defect	: 0 – 5%
Moisture	: 11 – 12%



Sidikalang Robusta

Grade	: 1
Region	: Sidikalang, North Sumatera, Indonesia
Process	: Natural
Altitude	: 1000 – 1200 MASL
Taste Notes	: Robust Sidikalang coffee is known for its intense flavor, often described as bold and providing a satisfying coffee experience.
Aroma	: Rich and Inviting: The aroma is robust, featuring earthy, herbal, and slightly chocolatey notes, creating an inviting sensory experience.
Acidity	: Low to Medium
Body	: The coffee is known for its full-bodied.
Finish	: The finish is often long and earthy, with lingering notes that can leave a satisfying aftertast
Defect	: 0 – 5%
Moisture	: 11 – 12%



Gayo Arabica

Grade	: 1
Region	: Bener Meriah Gayo, Aceh, Indonesia
Process	: Semi-Washed
Altitude	: 1200 – 1800 MASL
Taste Notes	: Full-bodied with a balance of chocolate, caramel, and subtle fruit flavors. Often includes earthy and spicy undertones
Aroma	: Rich, often with floral and fruity notes
Acidity	: Moderate to bright, contributing to a vibrant taste experience
Body	: The coffee is known for its full-bodied.
Finish	: Smooth and lingering, with a pleasant aftertaste
Defect	: 0 – 5%
Moisture	: 11 – 12%



Lintong Arabica

Grade	: 1
Region	: Lintong Nihuta, North Sumatera
Process	: Semi-Washed
Altitude	: 1200 – 1500 MASL
Taste Notes	: Rich and complex, featuring dark chocolate, hints of spice (like cinnamon), and sometimes fruity undertones
Aroma	: Earthy and herbal notes, often with floral hints.
Acidity	: Bright and vibrant, enhancing the overall flavor
Body	: Medium to full-bodied, providing a satisfying mouthfeel
Finish	: Smooth and lingering, with a pleasant aftertaste
Defect	: 0 – 5%
Moisture	: 11 – 12%



Mandheling Arabica

Grade	: 1
Region	: Mandheling region of North Sumatra, Indonesia
Process	: Semi-Washed
Altitude	: 1200 – 1500 MASL
Taste Notes	: Dark Chocolate, Caramel, Orange, Nutmeg Hint
Aroma	: The aroma is typically rich and deep, with a lingering sweetness
Acidity	: This coffee is known for its low acidity. The mellow acidity allows the bold flavors to shine without being overpowering
Body	: Mandheling coffee has a heavy, syrupy body that adds to its overall richness. This substantial mouthfeel is a hallmark of many Sumatran coffees
Finish	: The finish is often long and smooth, with lingering earthy notes that leave a pleasant aftertaste.
Defect	: 0 – 5%
Moisture	: 11 – 12%

Roasted Coffee & Ground Coffee

Sidikalang Robusta

100 % Pure Robust Sidikalang
and No Preservatives

Type : Robust
Origin : Sidikalang, North Sumatera
Altitude : 700 - 1100 MASL
Process : Natural
Acidity : Low
Body : Medium
Taste Notes : Nutty, Spicy, Chocolate, Caramel
Netto : 200gr



Gayo Robusta

100 % Pure Robust Sidikalang
and No Preservatives

Type : Robust
Origin : Bener Meriah, Gayo
Altitude : 900 MASL
Process : Natural
Acidity : Medium
Body : Medium, Clean, Smooth
Taste Notes : Earthly and Nuts
Netto : 1000gr



Gayo Arabica

*100 % Pure Arabica Gayo
and No Preservatives*



Type : Arabica
Origin : Bener Meriah, Gayo
Altitude : 1400 - 1700 MASL
Process : Semi-Washed
Acidity : Medium
Body : Medium, Clean, Smooth
Taste Notes : Mix Berry, Sweet Chocolate, Hint of Spice, Sweet After Taste
Netto : 200gr

Gayo Arabica

*100 % Pure Arabica Gayo
and No Preservatives*



Type	: Arabica
Origin	: Bener Meriah, Gayo
Altitude	: 1400 - 1700 MASL
Process	: Semi-Washed
Acidity	: Medium
Body	: Medium, Clean, Smooth
Taste Notes	: Mix Berry, Sweet Chocolate, Hint of Spice, Sweet After Taste
Netto	: 1000gr

Lintong Arabica

*100 % Pure Arabica Gayo
and No Preservatives*

Type	: Arabica
Origin	: Lintong Nihuta, North Sumatera
Altitude	: 1500 - 1800 MASL
Process	: Semi-Washed
Acidity	: Medium
Body	: Medium, Clean, Smooth
Taste Notes	: Chocolate, Herbs, Spices, and Nuts
Netto	: 1000gr

