

## Foxhole Coffee – Origins Sumatra

Sumatran coffee, a distinctive single-origin coffee, hails from the Indonesian island of Sumatra and is shaped by its lush, tropical landscapes, unique geography, and traditional processing methods, primarily featuring Arabica varieties like Typica, Catimor, and Tim Tim. Sumatra's coffee regions, such as Aceh (notably the Gayo highlands) and North Sumatra (around Lake Toba), are located in the island's mountainous north, with plantations typically at elevations between 800 and 1,500 meters (2,625 to 4,920 feet) above sea level. While not as high as some Central American origins, this altitude, paired with the region's climate, fosters a unique flavor profile.

The **landscape** is a tropical paradise of dense rainforests, volcanic terrain, and sprawling lakes. Sumatra sits along the Pacific Ring of Fire, and its volcanic soils- rich in organic matter and minerals- lend depth to the coffee. The Gayo highlands, near Lake Tawar, feature rolling hills and misty valleys, while the area around Lake Toba, a massive volcanic crater lake, offers fertile, loamy soils. The region's equatorial climate brings high humidity, frequent rainfall (averaging 2,000–3,000 mm annually), and temperatures between 20–30°C (68–86°F), with no distinct dry season, creating a consistently wet environment.

**Flavor** notes of Sumatran coffee are bold and earthy, largely due to its unique wet-hulling process (known as giling basah), where beans are hulled at a higher moisture content, imparting a heavier body and lower acidity. Common notes include dark chocolate, cedar, and tobacco, with a deep, syrupy mouthfeel. Aceh Gayo coffee often carries herbal undertones, like moss or forest floor, alongside hints of spice- think black pepper or cardamom. Beans from the Lake Toba region might reveal subtle fruitiness, such as dark cherry or plum, balanced by an earthy, mushroom-like savoriness. The overall profile is rich, complex, and often described as “wild” or “rustic.”

**Elevation**, while lower than some origins, still influences quality. Plantations at 1,200–1,500 meters, like those in the Gayo highlands, produce denser beans with more nuanced flavors, while lower elevations (around 800 meters) near Lake Toba yield a heavier, earthier cup. The combination of volcanic soils, shade-grown conditions under native trees, and traditional processing amplifies Sumatra's distinctiveness.

In summary, Sumatran coffee reflects its rugged origins- a bold, earthy brew born from volcanic jungles, misty highlands, and a tropical heartbeat, delivering a cup as untamed as the island itself.

Dive into Sumatra's wild heart- a bold, earthy brew with dark chocolate, cedar, and a spicy whisper of cardamom in every untamed sip.