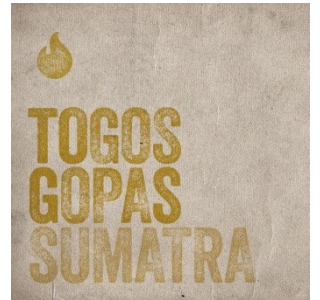


# TOGOS GOPAS ESTATE

## SUMATRA



### TASTING NOTES

High flavour intensity, heavy bodied, dark cherry, bittersweet chocolate, winey, savoury, lingering aftertaste.

### COFFEE INFORMATION

<b>Country</b>	Sumatra
<b>Region</b>	Lintong Nihuta
<b>Altitude</b>	1350 masl
<b>Processing</b>	Wet-Hulled / Semi - Washed
<b>Drying</b>	Sun-dried
<b>Farms</b>	Togos Gopas Estate
<b>Variety</b>	Sigaleruntang

WE LOVE SUMATRAN COFFEES FOR THEIR WILD, DISTINCT AND INTENSELY FLAVOURSOME CUPS. OVER THE YEARS WE'VE CONTINUED TO SPEND MORE TIME ON THE GROUND IN SEARCH OF COFFEES THAT EMBRACE THE UNIQUE SUMATRAN FLAVOUR PROFILE WITH A CONSISTENCY AND CLARITY OF FLAVOR ONLY FOUND IN SPECIALTY PREPARATION.

Togos Gopas is a single variety estate coffee located South of Lake Toba in the Lintong Nihuta region. The drive out to the farm is rugged and the road is covered in large boulders. It's an attempt by the farmers to fight off landslides and ensure they are able to transport their coffees during the rainy season.