### Name
Kopi Arabika Sumatera Mandailing (Sumatera Mandailing Arabica Coffee)

### Country
Indonesia

### Date of registration:
09/09/2016

### Main characteristics/features

Sumatera Mandailing Arabica coffee (Kopi Arabika Sumatera Mandailing) is considered to be a specialty coffee due to its superior taste and excellent score on several indicators such as complexity of aroma, intensity of aroma, low acidity and balanced flavour.

### Geographical area

Sumatera Mandailing Arabica coffee is cultivated in the highlands around Bukit Barisan at an altitude of 900-1400 masl, in areas where forest vegetation is still preserved. Plantations can be found in Ulu Pungkut, Kotanopan, Pakantan, Sorik Marapi, Panyabungan Timur and Batang Natal, Mandailing Natal regency.

### Production/processing

Production begins with the provision of seed, land preparation/cropping, plant maintenance, fertilising and fungus and disease control. Harvesting is carried out by hand, selectively picking at least 90% red cherries and at most 10% yellow cherries. These are then sorted, either by hand or by using water, to separate the green, rotted, damaged and floating cherries. The red cherries are then pulped, washed and fermented for 12-24 hours, washed again to remove mucilage and dried until they reach 12% water content.

### Link between product and territory

The area where Sumatera Mandailing Arabica coffee is cultivated has rainfall of 1500-2000 mm/year, temperatures of 23-32°C and humidity of 80-85%. Humidity levels in the air are high enough that the air feels cool. Soil types vary, but are mostly chocolate latosol, yellow podzolic or other latosols and sandy loams. The organic matter in the soil has very high carbon content (6.29-8.02%), moderate nitrogen content (0.32-0.64%) and moderate CEC (24.91-25.56 mg/100 g). The traditions and culture of Mandailing society have been closely intertwined with the coffee plant since the Dutch colonial era.

### Contact information

**Website:**
[http://www.dgip.go.id]