



Name

Kopi Arabika Sipirok (Sipirok Arabica Coffee)

Country

Indonesia

Date of registration: 13/07/2018









Source: DGIP, Google

Main characteristics/features

Sipirok Arabica coffee (Kopi Arabika Sipirok) has a flavour with hints of caramel, flowers, sweet lemon, chocolate and spice. It is rated as very good to excellent on the Coffee Review scale.

Geographical area

Sipirok Arabica coffee plantations are located in areas at a minimum altitude of 900 masl in the sub-districts of Sipirok, Arse, Saipar Dolok Hole, Aek Bilah, Marancar and East Angkola in South Tapanuli Regency, North Sumatera Province.

Production/processing

Fresh and healthy red coffee cherries are hand-picked and carefully selected and sorted. The sorted cherries are processed within 24 hrs of being picked. To obtain green coffee beans, the berries are washed (wet processing method), sorted, pulped, fermented, washed again, sundried, hulled and stored. They are then dried until they reach a moisture content of 12 %.

Link between product and territory

Sipirok Arabica coffee has a long history and has played an important role in the Tapanuli community. This coffee has been known since the Dutch colonial era as being of the highest quality, with distinctive aroma and taste that is loved by coffee enthusiasts. The distinctive aroma and taste are a result of the interaction between the Arabica coffee plants , the climate, soil conditions and 900 masl altitude, and the culture of the highland communities of South Tapanuli regency. The Arabica coffee producing region still has good land cover and forest areas which are actively conserved.

Publication in the Official Gazette Competent authority

GI rights holder/GI association

Contact information

06/02/2018

Directorate General of Intellectual Property, http://www.dgip.go.id/ Geographical Indication Protection Society of Sipirok Arabica Coffee

Type of product Coffee DGIP Control body

> File number IDG 000000066

Websites