



# ARABICA WINE PROCESS

PREMIUM INDONESIAN SPECIALTY COFFEE FROM ACEH

High-altitude Arabica, fermented to perfection for a distinct, wine-like flavor profile.



PRODUCT SPECIFICATIONS		
	Origin	Aceh, Indonesia
	Species	100% Arabica
	Processing	Controlled Fermentation (Wine Process)
	Screen Size	Screen 16 Up
	Altitude	1,200 – 1,700 MASL
	Moisture	10% Max
	Quality Grade	Export Quality
	Bean Type	Green Beans / Roasted Beans
	Harvest	Fresh Crop

HS CODE		
	Green Coffee Beans	0901.11.00
	Roasted Coffee Beans	0901.21.00

MINIMUM ORDER QUANTITY (MOQ)		
	SAMPLE ORDER 3 KG	
		BULK ORDER 10 MT / MONTH

## Wine Process Coffee Beans.

Origin	Sumatura	Indonesia
Variety		Arabica
Process	wine	Probes
Grade	1	1200-1500 masl
Attitude		1200-1500 masl
Moisture	12%	Screen 15-18

## FLAVOR PROFILE



**VINOUS**  
Wine-like  
aroma



**FRUITY**  
Vibrant fruity  
notes



**BOLD**  
Full-bodied  
and strong



**LONG AFTERTASTE**  
Sweet and  
lingering

## PACKAGING OPTIONS



3 KG  
SAMPLE PACK



30 KG  
GRAINPRO® BAG



60 KG  
JUTE BAG WITH  
GRAINPRO® LINER

Private Label & Custom Packaging Available



**HIGH-ALTITUDE ARABICA BEANS**  
Grown in the mountains of Aceh



**CONTROLLED FERMENTATION**  
Carefully fermented for a wine-like character



**PREMIUM QUALITY**  
Carefully selected beans for consistent flavor and quality



**RELIABLE SUPPLY**  
Sustainable sourcing and reliable monthly supply

# WINE PROCESS COFFEE BEANS



Fermentation-forward process for complex & fruit-driven coffees

## 1 PICKING



Handpick only ripe cherries for optimal sugar content and flavor potential.

## 2 SORTING & CLEANING



Remove unripe, overripe, or damaged cherries. Clean to remove dirt and debris.

## 3 WHOLE CHERRY FERMENTATION



Place whole cherries in a sealed or semi-sealed tank (sometimes with CO<sub>2</sub>). Ferment 24–72 hours.

## 4 DRAIN & REST



Drain the fermentation liquid (rich in sugars and organic acids). Rest cherries 12–24 hours.

## 5 DRYING (WHOLE CHERRY)



Dry whole cherries slowly on raised beds. Turn regularly for even drying. (14–30 days depending on conditions)

## 6 HULLING



Remove the dried outer skin and pulp to reveal the parchment.

## 7 CLEANING & SORTING



Remove any remaining hull fragments. Sort for size and density.

## 8 PARCHMENT DRYING



Dry parchment beans to 10–12% moisture content for stability.

## 9 RESTING



Rest the dried parchment in bags for several weeks to stabilize moisture and enhance flavor.

## 10 MILLING & ROASTING



Mill to remove parchment and silver skin. Roast to bring out the unique winy, fruity, and complex notes.

### WHAT MAKES WINE PROCESS SPECIAL?



Fermentation-forward method enhances fruitiness and complexity.



Whole cherry fermentation creates winy, juicy, and fermented notes.



Slow drying allows flavors to develop deeply and evenly.



Results in a complex cup with high sweetness, acidity, and body.

### TASTING NOTES

Often sweet, fruity, winy, with notes of berries, tropical fruits, and a smooth, complex body.

