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## Decaffeinated Indonesian Sumatra Mandheling Royal Select MWP

~3 minutes

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\$8.49

Very nice aroma of cinnamon and dark fruits with notes of incense. Hints of dry herb and spice with just a smidgen of traditional Sumatra peat moss/smokiness.

368 in stock

<b>Arrival Date:</b>	12/12/23
<b>Lot #:</b>	0297
<b>Processing Method:</b>	Mountain Water Processed
<b>Origin:</b>	Sumatra

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### Description

Sumatran coffee is what initially made us home-roasting believers. We have never had an excellent commercial cup of Sumatra. But

when fresh & roasted correctly, wow, it is one tasty cup!

Curated from coffee farms in Northern Sumatra, these beans have been specially selected to create a quality cup after decaffeination. This group of coffee farms is chosen for their engagement in best-practice coffee planting techniques, and the plants are grown in volcanic loam soil at altitudes ranging from 4200-5600 feet.

MWP is Mountain Water Processed, a cool non-solvent based decaf plant in Mexico. During the water process, the green coffee is pre-soaked in water to expand the beans for caffeine extraction. The hydrated green coffee is then introduced to a unique solution of concentrated coffee solubles that draw out the caffeine while minimizing the loss of flavor compounds. Once the caffeine has been removed the green coffee is re-dried and re-bagged for transport, and the extract solution is filtered of its caffeine and recycled to be used again.

Indonesian Sumatrans brew a bold, strong, and robust cup of coffee with a sweet post-roast aroma with hints of warming spice.

### **Tasting Notes:**

Medium to full-bodied and sweet, this is one robust cup of coffee. It has a lovely aroma of cinnamon and dark fruits with notes of incense—hints of dry herb and chocolaty spice with just a smidgen of traditional Sumatra peat moss/smokiness.

### **Roasting Notes:**

If you enjoy a medium-bodied, strong, and robust cup, try a medium roast of this decaf. If you want more body to your cup, take the bean all the way to a dark roast. Both roasts offer warming notes of cinnamon with a punch of dark fruitiness. Your nose will be enlightened with rich, spiced herbal aromatics and a slight tinge of the traditional Sumatra peat moss/smokiness.