**Main characteristics/features**

Sumatra Lintong Arabica coffee (Kopi Arabika Sumatera Lintong) is a specialty coffee with a score of 'excellent' on the Coffee Review scale, without flawed flavours. This coffee has an aroma that is floral, herbal, spicy, honeyed, caramelly, lemony and rather woody.

**Geographical area**

Sumatra Lintong Arabica coffee can only be produced from perfectly ripe red coffee which is only possible from coffee plantations in areas with a minimum altitude of 1,000 masl. It is produced in the districts of Onanganjang, Sijampolang, Lintongnihuta, Paranginan, Doloksanggul and Pollung in Humbang Hasundutan regency.

**Production/processing**

Harvesting is carried out by hand, picking red coffee cherries which are then processed on the same day. Harvested cherries are sorted manually, separating out any non-red fruits to ensure a red cherry content of at least 95%. They are then pulped, fermented for 12 hours or overnight, washed, dried and hulled. The beans are then dried until they reach 12% moisture content, and sorted according to size and quality, before being roasted until they take on a dark chocolate colour, according to consumer desires. Finally, they are sorted and processed into powder with a smoothness level adjusted to consumer demand.

**Link between product and territory**

The Arabica coffee plantations located at altitudes of 1,000 m or more above sea level in six districts in Humbang Hasundutan regency grow and produce very good quality coffee. The excellent quality of this Arabica coffee is believed to be influenced by soil conditions associated with the eruption of Mount Toba around 73,000 years ago, the altitude of the plantations, which ranges between 1,000-1,500 masl, and the culture of the local community, which is very closely associated with coffee plants and products.