**Kopi Arabika Tanah Karo** (Tanah Karo Arabika Coffee) has a complex, slightly herbal flavour, with hints of caramel, chocolate and spice. It is full-bodied and well-balanced, with good acidity.

Tanah Karo Arabica coffee is produced in the districts of Tigapanah, Merek, Barusjahe, Kabanjahe, Berastagi, Dolat Rakyat, Simpang Empat and Merdeka in Karo regency. Tanah Karo Arabica coffee plantations are all located at altitudes of at least 1,000 masl.

Red coffee cherries are picked and processed on the same day. The cherries are sorted by hand to separate out any green, yellow, black, half-dry or dry cherries, which must not exceed 5% of the total. Once the cherries have been harvested, the coffee beans are obtained using the wet process. Once the parchment hull of the coffee bean reaches a moisture content of less than 15%, the bean is hulled to remove the parchment and then dried in the sun until it reaches 12% moisture content.

Tanah Karo Arabica coffee is grown at an altitude of at least 1,000 masl in areas with cool air and high rainfall distributed evenly throughout the year, affecting the flowering and fruiting properties of Arabica coffee. There are two active volcanoes in Tanah Karo, Mount Sinabung (2,460 masl) and Mount Sibayak (2,212 masl), so the soil in Karo district is volcanic and highly fertile, with high levels of nutrients. Tanah Karo people traditionally make a living as farmers, growing coffee and other crops with intercropping. The ability of the Tanah Karo community to cultivate and process coffee, in combination with the highly unique natural characteristics of the land, grant the coffee produced in the area unique character, excellent quality and distinctive taste, making it sought after by consumers, who are willing to pay high prices for it.