



Name **Sơn La Coffee**
Country **Viet Nam**

Date of registration:
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Source: www.noip.gov.vn

Main characteristics/features

“Sơn La” Coffee is made from Arabica coffee, including coffee beans, roasted coffee, and coffee powder. “Sơn La” Coffee when brewed will have puce, transparent colour, the taste is slightly sour and bitter with long aftertaste. The sweet taste and fruity scent are also unique and reputable traits of “Sơn La” Coffee.

Geographical area

Sơn La city (05 communes), districts of Thuận Châu (7 communes), Mai Sơn (8 communes) and Sốp Cộp (4 communes), Sơn La province.

Production and processing

Variety: Arabica Catimor. Planting season: February – March. The coffee trees are ready for harvest when they reach 3 – 4 years old until 25 years old. Pre-process coffee by fermentation method. Coffee beans shall have their chaff removed. Roasted Sơn La coffee shall be appropriately roasted without burning the beans. Coffee powder is grounded from roasted Sơn La coffee.

Link between product and territory

The coffee growing area has a complex terrain structure, with steep slop and mountain ranges surrounding the highlands. Coffee trees are grown on the typical ferralsols. High rainfall in the summer helps coffee trees in their development, blooming and fruition. Coffee production has become a part of the daily lives of Thái, H'Mông and Kinh people in the region.

Publication in the Official Gazette	Decision no. 3262/QĐ-SHTT
Competent authority	Department of Science and Technology of Sơn La province
GI rights holder/GI association	
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Type of product	Coffee
Control body	Department of Science and Technology of Sơn La province
File number	00058
Websites	sokhoahoc.sonla.gov.vn