### Main characteristics/features

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

### Geographical area

Son La city (05 communes), districts of Thuận Châu (7 communes), Mai Son (8 communes) and Sớp Cộp (4 communes), Son 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 Son La coffee shall be appropriately roasted without burning the beans. Coffee powder is grounded from roasted Son La coffee.

### Link between product and territory

The coffee growing area has a complex terrain structure, with steep slope 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.