



the
**Captain's
Coffee**

Green Coffee and Home Roasting Supplies

The Captains Coffee

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Sulawesi, Toraja, Sapan-Minanga

\$5.45



Every once in a while we'll ask a "civilian" to sit in on a cupping session with us. This strange, ancient, arcane ritual is a little intimidating at first--until you understand why it's done the way it is and what you are trying to accomplish--but that is a story for another day. When they first sniff, slurp and spit, the comment we usually hear is something like, "Wow! That's good!" Sigh. We KNOW it's good--now tell us WHY it's good! And here is where things get difficult. Describing complex tastes and aromas and layers of tastes and aromas and then assigning a value to those assessments is tough. And perhaps no coffee is tougher to describe than the wonderful coffee that comes from Sulawesi.

OK, first the geography lesson. Sulawesi (pronounced Sue-la-WAY-see) is an island and part of Indonesia. It was formerly called Celebes when it was a Dutch Colony. Toraja is an area (or a people, depending on how it's used) on Sulawesi. The Dutch called this area Kalossi. So you may hear coffee from Sulawesi referred to as Celebes Kalossi, Celebes Toraja, Sulawesi Kalossi, or Sulawesi Toraja. See how difficult this is getting already?!

Sulawesi Toraja Sapan-Minanga coffee is produced on the slopes of the Sesean Mountain range which bisects north-central Toraja in southern Sulawesi. The coffee on the eastern slope comes down through the market town in Minanga, and that grown on the western slope comes down through the market town of Sapan. This coffee is some of the highest grown coffee in Sulawesi-- above 1,300 meters and up to 2,000m-- extremely high for Indonesia. As a result, these are the most sought after and highest priced beans in Sulawesi. Processed using the traditional wet-hulled (semi-dry) method, the flavor is representative of Sulawesi from an earlier era....spicy, herbal, and complex.

Sulawesi coffees are noted for low acidity and a rich, full body. Because of the higher growing elevation, the beans tend to be more dense. This allows you to roast as dark as you wish and retain an exceptional sweetness in the cup. Lower grown Indonesian coffees often exhibit more of a bitter-sweet cup when roasted into the second crack--not at all bad, and preferred by some, and referred to as "typical" by others. The flavor terms we've heard used to describe Sapan-Minanga coffee include: dried plum and raisin,

caramelized dark brown sugar, black currant, warm wood tones, buttery texture, sweet floral, subtle spice, subtle surprisingly sweet-wine acidity, a rich, full bodied, mouth-filling coffee with spicy overtones and a dark, smooth molasses sweet finish. One reviewer wrote, "the beans don't just evoke the classic Sulawesi flavor, they define it."

So now you see why Sulawesi Toraja Sapan-Minanga is such a difficult coffee to describe. But while describing it is hard, enjoying and appreciating it is very, very easy! If you are looking for the highest quality in an Indonesian coffee, and a coffee that will challenge your palate, this is the one for you. The wet hulled processing method means that this coffee will roast unevenly--you'll have dark beans and light beans at the end of your roast. In this coffee, that is not only acceptable, it is preferred because that helps add to the complexity in the cup, so don't cull the odd beans. Although you can roast this coffee to a dark, oily French roast, we recommend you start your trials lighter. Try a batch or two at the Full City to Full City + range first to really experience an exceptional Indonesian coffee. Then maybe when we ask you WHY it's good, you'll be able to tell us!

Recommended Roast Profile: Full City to Full City +. Darker is OK

Cupping Results

Fragrance (1-5)	3.0	Herbal, with flowers and some spice
Aroma (1-5)	3.5	Floral
Acidity (1-10)	7.5	Crisper than many Indonesian coffees
Flavor (1-10)	8.0	Very sweet, very complex, flowers, spice, leather tones
Body (1-10)	8.3	Very nice rich mouthfeel
Finish (1-10)	8.2	Good clean finish, lingering and pleasant
Add 50	50.0	
Cupper's Points	1.0	Deserved because of complexity and depth
Total (possible 100)	89.5	

Reminder: This coffee is raw. You have to roast it before brewing .

[Vendor Information](#)