



# Lingga Raja

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## HISTORY

In the 11th century, a magnificent kingdom called Lingge/Lingga was established by the Gayo people, now located in the Karo district west of Lake Toba, North Sumatra, the village of Desa Lingga is emblematic of the challenges of maintaining local culture and vernacular practices in a rapidly changing world.

During the Dutch occupation of the Lingge/Lingga region from 1904-1942, they introduced modern agricultural techniques and infrastructure, which greatly improved the productivity and efficiency of farming in the region. One of the key changes was the introduction of cash crops such as coffee, rubber, and tobacco. These crops became major exports for the Lingge/Lingga region, bringing in substantial revenue and boosting the local until today.

## PRODUCER

SMALLHOLDERS

## LOCATION

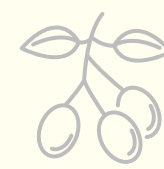


COUNTRY  
INDONESIA

ALTITUDE  
1,300-1,500  
MASL

REGION  
NORTH SUMATRA

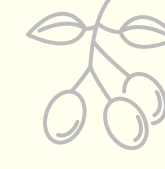
## VARIETY



ATENG



CATURRA



TYPICA



RASUNA



BOURBON



Longberry

## TECHNICAL



PROCESSING METHOD  
WET HULLED 'GILING  
BASA'



HARVEST  
MAR-MAY  
OCT-DEC



CHARACTERISTICS  
FLAVOURS OF DARK CHOCOLATE AND TOBACCO WITH A MILD  
ACIDITY. HINTS OF EARTHINESS WITH A MEDIUM SILKY BODY AND  
LONG AFTERTASTE.

