

Vietnam

ROBUSTA



Classic notes of Cacao Nibs, Black Tea, Fresh Tobacco, and Puffed Rice.

The Central Highlands are the heartland of Vietnamese robusta growing, with Dak Lak and Gia Lai taking the lion's share of that. Dak Lak has the lower altitude of the two, and is often seen as better quality with a fuller body. Gia Lai is recognised for having better knowledge around coffee and having a slightly brighter cup profile.

Vietnam grows nearly 30 million bags of coffee annually, with 4 million for the internal market and 24 million to export. Most of this is grown by smallholders on plots averaging 1-1.5 hectares. Many will process at their homes, drying on tarpaulin spread across entrances, driveways or compacted earth patios.

Many will sell this small amount to local collectors, who amalgamize and bring to dry mills where the quality decisions get made. This may mean dry hulling as beans can be delivered as parchment or green, and so many screens, gravity tables and colour sorters help to split the harvest.

Others can take it direct to the dry mills themselves as they prefer, and it's common to see dry mills with additional mechanical driers to utilise as needed.

The level of cleaning is what defines Vietnam robusta. All are dried in the cherry and hulled. Precleaning and magnetic separation occur alongside size grading and destoning.

'Standard' quality is with a gravity table that further cleans the beans. That sorting is enhanced with a colour sorter for 'clean' and a wet polisher for 'wet polished'.

Wet polishing involves a small amount of steam or hot water being added to the hulled cherry to create friction with the silver skin that allows it to be removed. That very same friction causes the small amount of moisture to evaporate and therefore not impact the flavour of the bean.

<i>Country</i>	Vietnam
<i>Location</i>	Central Highlands
<i>Altitude</i>	600 - 800 masl
<i>Varietals</i>	Robusta, TR4, TR9, Sang Lun
<i>Process</i>	Natural
<i>Harvest</i>	November - January