



Opal Coffee
Specialty Green

Aceh Felicia Telege

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HISTORY

Felicia name is inspired by the word "happiness" describing our first visit to Aceh Takengon farm expedition and meeting with the farmer. Telege was the area of which Bpk Man and team found his beans varieties for processing these lot. After undergoing rinsing, the fermented fruits continue for secondary fermentation and drying at green house. These double extended natural fermentation was inspired with no alcohols so that could be consume or sold in the land of Aceh.



PRODUCER

Bapak Zainal Man



LOCATION



COUNTRY
INDONESIA



REGION
CENTRAL ACEH



REGENCY
VILLA HILL OF TELEGE TAKENGON



ALTITUDE
1,500 MASL



VARIETALS



LINI S



SIGARARUTANG



TECHNICAL



HARVEST

**MAR - MAY
OCT - DEC**



PROCESSING METHOD

**DOUBLE EXTENDED NATURAL -
FERMENTATION UP TO 20DAYS MAX**



CHARACTERISTICS

**RUBY GRAPEFRUIT ACIDITY, RIPE MANGOES
& PINEAPPLE, JACKFRUIT SWEETNESS &
HONEY MOUTHFEEL**