



Opal Coffee
Specialty Green

Aceh Takengon Pegasing

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Opal Coffee Specialty Green



HISTORY

Aceh is well known for producing some of the most remarkable Sumatran coffees available. Wet hulled "Giling Basah" is the traditional coffee processing method, unique to Sumatra.

Sumatra coffee parchments are hulled when they are still wet, resulting in the coffee being prone to bora bug insect bites. Once it's collected in Aceh, the coffee is then transported to Medan, where the coffees sorted with a colour sorter, gravity table and hand sorted, before being bagged and ready to export.



PRODUCER

Various Smallholders




LOCATION



 COUNTRY
INDONESIA

 REGION
CENTRAL ACEH

 REGENCY
PEGASING, TAKENGON

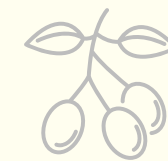
 ALTITUDE
1,400 - 1,500 MASL



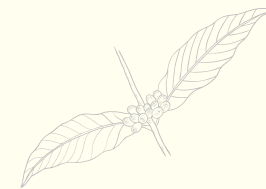
VARIETALS



Longberry



Caturra



Typica



Ateng



TECHNICAL



HARVEST

**MAY - AUG
OCT - DEC**



PROCESSING METHOD

WET HULLED ("GILING BASAH")



CHARACTERISTICS

**FULL BODIED, CLEAN CUP,
CHOCOLATY, LOW ACIDITY, AND
SWEET, JUICY PLUM NOTES.**