



Opal Coffee
Specialty Green

Antigua Yellow Bourbon Pastores

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HISTORY

Beneficio Pastores is a historic mill built in the 1800s, back in time it used to be a flour mill until 1905 then it was re-fitted for coffee wet and dry processing using traditional methods in which a group of women hand-sorts the coffee to give the coffee an absolute perfect preparation. Coffee is selectively hand-picked from the surroundings of the magical Antigua Guatemala, only the ripe cherries are taken into the process, then coffee is depulped, naturally fermented and sun-dried on red brick patios.



PRODUCER

FRANCISCO QUEZADA



LOCATION



COUNTRY
GUATEMALA
REGION
ANTIGUA

ALTITUDE
1600 MASL



VARIETALS



YELLOW BOURBON



TECHNICAL



HARVEST
DEC - APRIL



PROCESSING METHOD
NATURAL



CHARACTERISTICS

**SWEET PLUMS, DELICATE FRUITY NOTES, CHOCOLATE SMOOTH
AFTERTASTE, CHOCOLATE MILK**