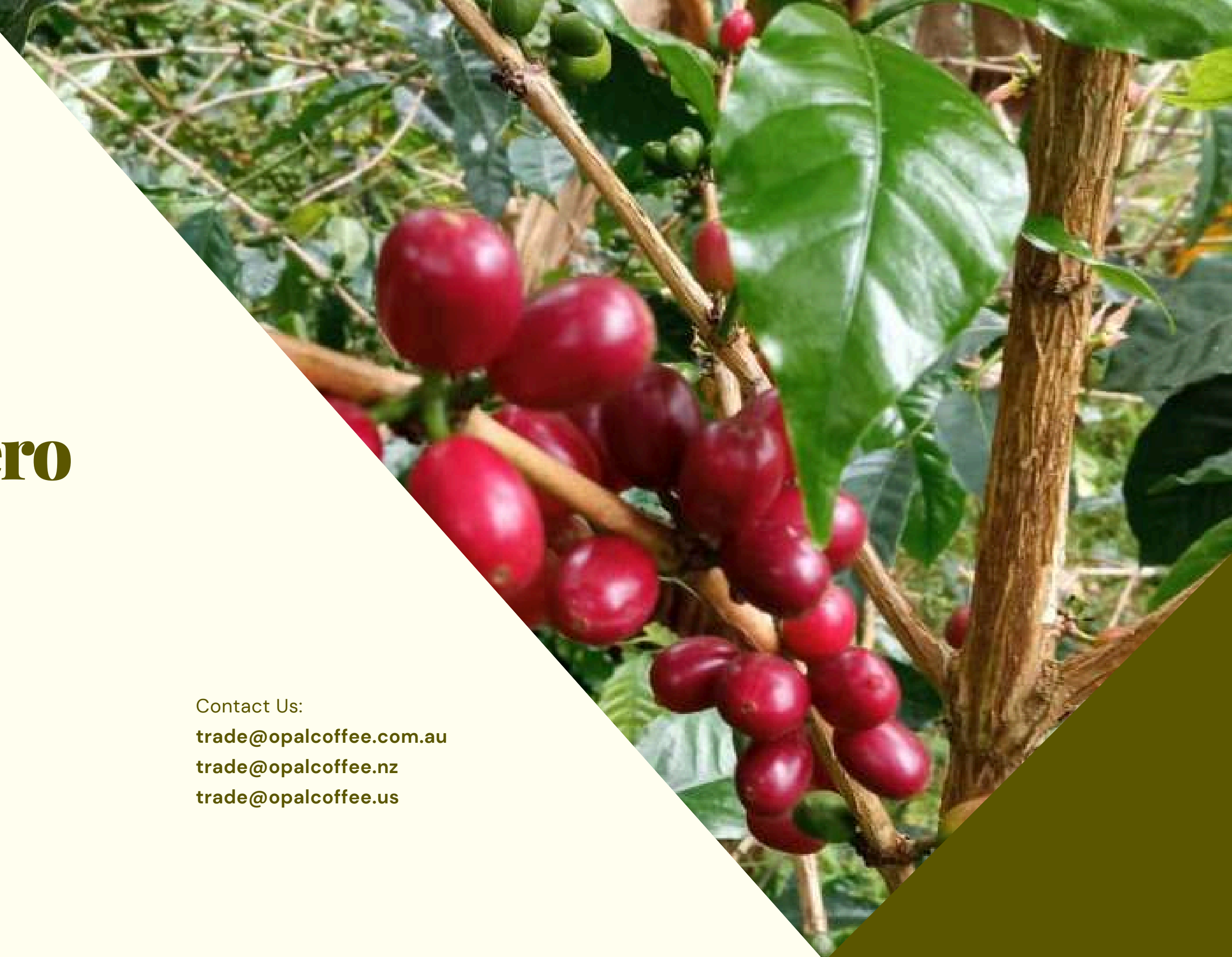




Eduardo Armero Martinez

Our Website:
www.opal.coffee

Contact Us:
trade@opalcoffee.com.au
trade@opalcoffee.nz
trade@opalcoffee.us



HISTORY

Eduardo, a seasoned coffee grower from Nariño, recently shifted gears to a new project in Huila, marking a departure from his familiar grounds. His focus? Establishing a cutting-edge coffee processing plant. This initiative isn't just about processing coffee; it's a deliberate effort to boost the production of specialty coffees in the Huila region.

Eduardo's journey in Huila is fueled by a desire to create remarkable coffee experiences. Leveraging the unique characteristics of the region, he experiments with various coffee varieties and processing methods. With his extensive background, Eduardo strives to unlock the full potential of Huila's coffee, contributing to its reputation for producing top-tier specialty coffees.

PRODUCER

Eduardo Armero Martinez

LOCATION

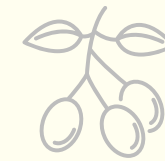


 COUNTRY
COLOMBIA

 ALTITUDE
1700 MASL

 REGION
HUILA

VARIETY



CATURRA

TECHNICAL



PROCESSING METHOD
WASHED - DOUBLE LONG
FERMENTATION
72 HOURS IN CHERRY - 48
HOURS IN MUCILAGE



HARVEST
MAIN: MAY-AUG
FLY: OCT - JAN



CHARACTERISTICS
CRISP ACIDITY, NOTES AND AROMA OF DARK CHOCOLATE
AND COLA. CLEAN AFTERTASTE.

