



Opal Coffee
Specialty Green

Finca Vizcaya Natural Red Bourbon Yeast

Our Website:
www.opal.coffee

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





Opal Coffee
Specialty Green



HISTORY

Cherries are manually selected and picked under a strict brix parameter, then cherries are fermented for 72 hrs in a tank with lalcafe INTENSO yeast. A Ph meter is used to maintain a target PH degree where all the microorganisms create those amazing flavors.

After fermentation is done, coffee is then dried on raised beds with "greenhouse ceilings " coffee is then constantly monitored and moved in order to achieve an even drying.



PRODUCER

FRANCISCO QUEZADA



LOCATION



 COUNTRY
GUATEMALA
 REGION
GUATEMALA

 ALTITUDE
4750 MASL



VARIETALS



RED BOURBON



TECHNICAL



HARVEST

NOV-SEPT



PROCESSING METHOD

NATURAL YEAST MERLOT



CHARACTERISTICS

MERLOT, DRIED FRUITS, RED APPLE, SUPER CREAMY WITH A CHOCOLATE AFTER TASTE.