



**Opal Coffee**  
Specialty Green

## **Finca Vizcaya Washed**

Our Website:  
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## HISTORY

The farm has belonged to the Montenegro family since the 80's. It was acquired by Francisco Montenegro Girón, in search of the ideal microclimate to produce exceptional coffees. The processes applied on the farm are 100% friendly to the environment, minimising the impact. It's coffees have participated in the Cup of Excellence for several years.

The farm contributes to the conservation of forests and is an important source of work for the families of the area.



## PRODUCER

FRANCISCO QUEZADA



## LOCATION



COUNTRY  
**GUATEMALA**

REGION  
**MATAQUESCUINTLA,  
JALAPA**

ALTITUDE  
**4300 - 6500 MASL**



## VARIETALS



**GEISHA**



**TYPICA**



**BOURBON**



**CATURRA**



**CATUAI**



**PACHE COMUN**



**PACHE COLIZ**



**MARAGIJITE**



**PACAMARA**



**SALCHIMOR**



**OBATA**



## TECHNICAL



HARVEST

**NOV-SEPT**



PROCESSING METHOD

**FULLY WASHED**



CHARACTERISTICS

**WELL-BALANCED, FULL BODY AND CHOCOLATEY FLAVOURS.**