



Opal Coffee
Specialty Green

Flores Tuang Anaerobic Natural

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HISTORY

Andre Hamboer's team keeps on exploring the coffee journey, process of changing the paradigm and judgement in the field of coffee. They are partnering with local farmers in Manggarai Region, Flores Island, Indonesia and providing them the processing infrastructure for the farmers to reduce cost. They also want to change the perspective of farmers that coffee is complex product that does not taste bitter at all, because it's a fruit.



PRODUCER

Andre Hamboer




LOCATION



 COUNTRY
INDONESIA

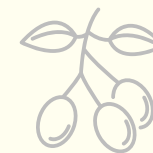
 REGION
**FLORES
MANGGARAI**

 REGENCY

 ALTITUDE
1,300 MASL



VARIETALS



KARTIKA II



TECHNICAL



HARVEST

**MAR - MAY
OCT - DEC**



PROCESSING METHOD

ANAEROBIC NATURAL



CHARACTERISTICS

**SWEET REFRESHING ROSE TEA, LAYERED
WITH PASSIONFRUIT AND GREEN APPLE
NOTES, AND CHERRY BLOSSOM AROMA**