



Opal Coffee
Specialty Green

Flores Tuang Robusta Anaerobic Natural

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HISTORY

Flores Island is 360 miles long, and is located 200 miles to the east of Bali.

The terrain of Flores is rugged, with numerous active and inactive volcanoes. Ashes from these volcanoes have created especially fertile andosols, ideal for organic coffee production.

Most of the production is grown under shade trees and wet processed at farm level. Coffee from Flores is known for sweet chocolate, floral and woody flavor

PRODUCER

Smallholder Farmers

LOCATION



 COUNTRY
INDONESIA

 ALTITUDE
1,300 - 1,500 MASL

 REGION
FLORES MANGGARAI

SPECIES



ROBUSTA

TECHNICAL

 HARVEST
**MAR - MAY
OCT - DEC**

 PROCESSING METHOD
ANAEROBIC NATURAL

 CHARACTERISTICS

**FULL BODY, LOW ACIDITY
FLAVORS OF DARK CHOCOLATE, ANISE AND TOBACCO**