



Cafe de Colombia Fredy Leonardo Gomez

Our Website:
www.opal.coffee

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



HISTORY

Fredy belongs to a cooperative called Villa de Don Juan which is a new generation of coffee growers, young producers of the third generation of a family near Pitalito, Huila.

Fredy is a third generation coffee grower himself, he shares the passion for coffee production with his parents whom from a young age taught him everything there is about growing coffee. Nowadays, he works on the farm together with his family: his wife, their three daughters and his father. Family is the main motivation for Fredy in all the labors, and it helps him to focus on high quality coffee in every part of the process.


PRODUCER

Fredy Leonardo Gomez

LOCATION

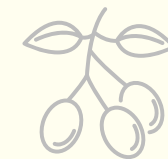


 COUNTRY
COLOMBIA

 ALTITUDE
1720 MASL

 REGION
HUILA

VARIETY



PACAMARA

TECHNICAL



MAIN HARVEST
OCT-JAN

FLY HARVEST
MAY/JULY



PROCESSING METHOD
WASHED, FOLLOWED BY A FERMENTATION OF 24 HOURS IN CHERRY AND 24 HOURS IN MUCILAGE. PICKING RIPE CHERRIES AND LETTING THEM FERMENT IN CHERRY FOR 24 HOURS. LASTLY, SUNDRYING IN BEDS FOR AROUND 10-15 DAYS



CHARACTERISTICS
BRIGHT ACIDITY. SWEET TROPICAL FRUIT AROMA. FLAVOURS OF BLUEBERRY, PAPAYA, BROWN SUGAR WITH A ROUND BODY AND A LINGERING AFTERTASTE.

