



Opal Coffee
Specialty Green

Java Robusta Kaliselogiri

Our Website:
www.opal.coffee

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





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HISTORY

The fruit of the robusta coffee plant turns deep red as it ripens, and takes around 6 to 8 months to do so. The fruit does not all ripen at the same time, much like blueberries – there can be ripe and unripe fruit on the same branch.

We are careful to say that Robusta is not a better or worse, but just different. There are many terribly processed Arabica coffees and many well-handled Robustas. Arabica does not mean good and Robusta does not mean bad.

PRODUCER

Government Estate - PTPN


LOCATION



 COUNTRY
INDONESIA

 REGION
EAST JAVA

 REGENCY
BANYUWANGI

 ALTITUDE
300 – 800 MASL

VARIETALS



ROBUSTA

TECHNICAL



HARVEST

MAY - AUGUST



PROCESSING METHOD

WASHED



CHARACTERISTICS

DARK CHOCOLATE BITTERNESS, MOLASSES, EARTHY, STRONG BODY AND HARsher (INTENSE, ATTRACTIVELY BITTER, AND COMPLEX IN IT'S OWN RIGHT).