



Opal Coffee
Specialty Green

Java Washed

Our Website:
www.opal.coffee

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





Opal Coffee
Specialty Green



HISTORY

Cherries are picked early morning, then washed and pulped in the afternoon. The parchments are then soaked for about 48 hours before mucilage is washed. Next parchments are dried for approximately 10 days, until they are ready for dry-hulling.

All parchments are hulled in our dry mills in Bandung region. The green beans are then dried to final 'asalan' (unsorted beans) which are then transported to Medan, Sumatra for sorting and bagging for export.



PRODUCER

Various Smallholders



LOCATION



COUNTRY
INDONESIA



REGION
WEST JAVA



REGENCY
PANGALENGAN



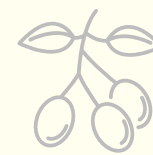
ALTITUDE
1,300 - 1,400 MASL



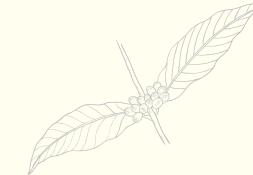
VARIETALS



JEMBER



S795



SIGARARUTANG



ATENG



TECHNICAL



HARVEST

MAY - AUGUST



PROCESSING METHOD

FULL WASHED



CHARACTERISTICS

**NUTTY, MALTY, CHOCOLATE,
BRIGHT, SWEET**