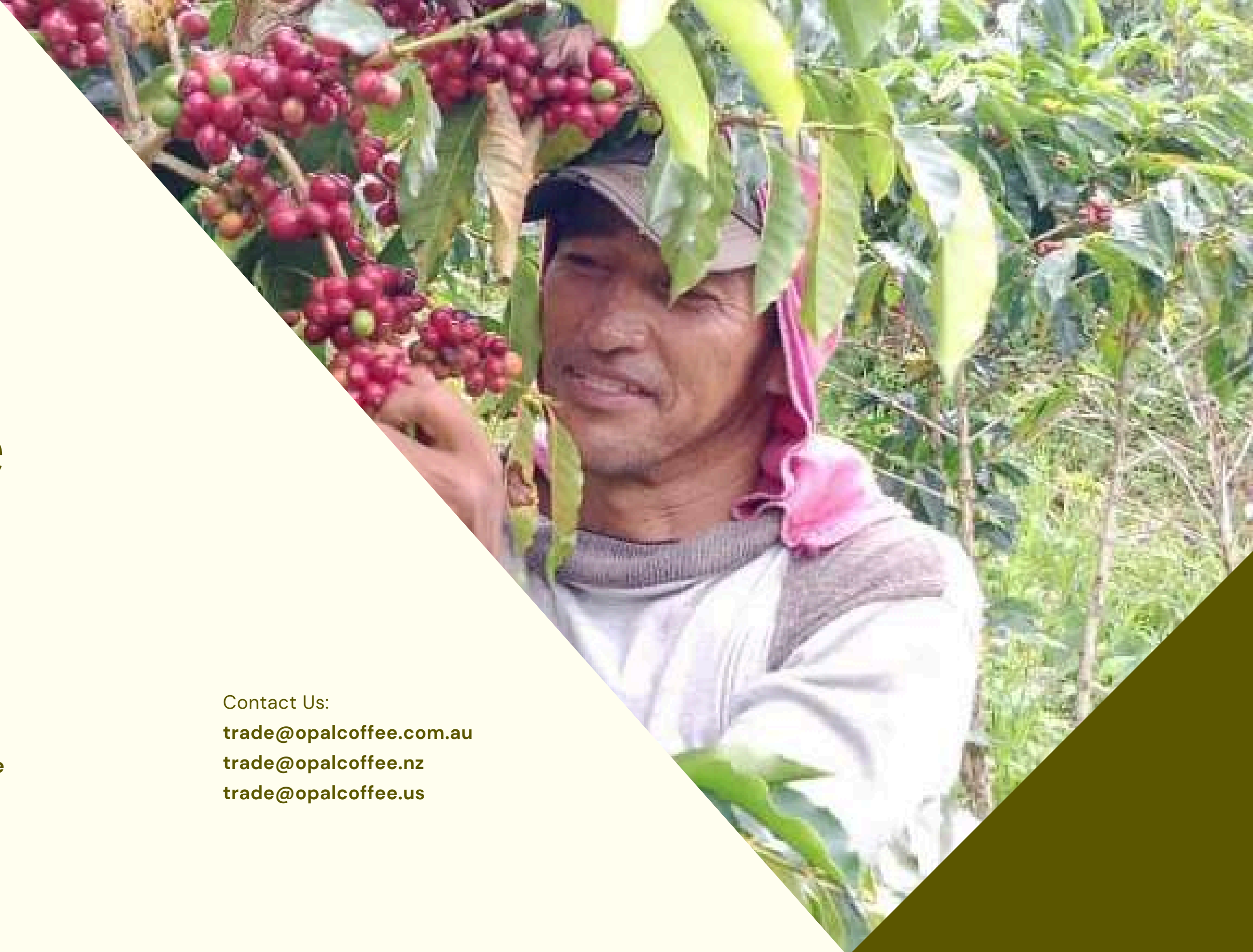




Jorge Enrique Armero

Our Website:
www.opal.coffee

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



HISTORY

Jorge's life revolves around coffee. Living on the family farm 'El Tesoro' with his wife and children, Jorge sees it as being more than just a coffee farm, but a commitment to nature conservation. Jorge has a strong belief in sustainable farming practices and respect for the surrounding environment. Jorge's primary focus is on producing high quality coffee but also sees his farm 'El Tesoro' as a legacy in the making. It is a livelihood; it's a sanctuary where passion, tradition, and innovation converge. Jorge's goal is not only to continue the family's tradition but to push the boundaries of what's possible in coffee production.

PRODUCER

Jorge Enrique Armero

LOCATION

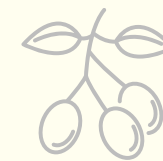


 COUNTRY
COLOMBIA

 ALTITUDE
1890 MASL

 REGION
NARIÑO

VARIETY



CATURRA - COLOMBIA

TECHNICAL



PROCESSING METHOD
NATURAL (ANAEROBIC)
CHERRY FERMENTATION
24 HOURS



HARVEST
APR-JUL



CHARACTERISTICS
CLEAN AND TART ACIDITY, SWEETNESS OF CREAM,
CRANBERRY AND HOPS WITH A JUICY BODY, STRUCTURED.

