



Cafe de Colombia Jovenes de Norte Santander

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HISTORY

1,900 young coffee growers, ages ranging between 18 and 38, are part of the National Coffee Growers Federation and have their coffee grower ID. The purchase of young coffee producers' coffee at a remunerative price, guarantees the future sustainability of the quality and the farms.

PRODUCER

Various Producers

LOCATION



 COUNTRY
COLOMBIA



ALTITUDE
1200-1800 MASL

 REGION
NORTE SANTANDER

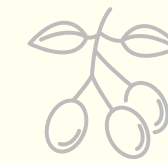
VARIETY



CASTILLO



COLOMBIA



CENICAFE 1



TABI

TECHNICAL



HARVEST
OCT-JAN
MAY-AUG



PROCESSING METHOD
WASHED



CHARACTERISTICS
CRISP AND CLEAN ACIDITY WITH A CITRUS AROMA.
FLAVOURS OF CLEMENTINE, MANDARIN,
GRAPEFRUIT, AND BERGAMOT WITH A DELICATE
AND BALANCED FINISH.

