



**Opal Coffee**  
Specialty Green

# **Keida Bali CM Honey**

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## HISTORY

The origin name inspired 'Keida' interpreted as flow of water, inspired by the flow of water uses to wash the cherries in the floating tank.

For honey process, a mix of S795 and Kartika varieties cherries, passes through the floating tank, sorted, clean. Only the reddest cherries are selected, pulped and transferred into enclosed tank with addition of filtered gas are pump into the tank at intervals, under controlled humidity and temperature conditions, fermentation process takes up to 72hrs in total. These coffees are also available in natural processed.



## PRODUCER

Karana Specialty Coffee



## LOCATION



COUNTRY  
**INDONESIA**



REGION  
**NORTHEAST  
BALI**



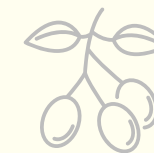
REGENCY  
**KINTAMANI/BANGLI**



ALTITUDE  
**1,250 - 1,400 MASL**



## VARIETALS



**MIX S795 X KARTIKA**



## TECHNICAL



HARVEST

**MAR - MAY  
OCT - DEC**



PROCESSING METHOD

**'SEMI' CARBONIC MACERATION**



CHARACTERISTICS

**FLORALY WITH HINT OF  
MANDARIN ORANGE AND CLEAN  
AFTERTASTE**