



Opal Coffee
Specialty Green

Mandheling Celala

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HISTORY

Unlike other origins, Sumatra coffee parchments are hulled (removing skin) when they are still wet, resulting in the coffee being prone to bora bug insect bites. A well-known process, Wet Hulled, is very unique to this region.

Coffee cherries are washed to get what they call 'Gabah' (wet parchment) and exposed to the sun for drying (wet hulled parchment). It gives a unique blue-green colour to the beans. Although this process creates unique characteristics in Sumatra coffee, it is also the main reason why it's hard to source great, clean Sumatra coffee.



PRODUCER

Various Smallholders



LOCATION



 COUNTRY
INDONESIA

 REGION
**CENTRAL
ACEH**



REGENCY
PONDOK BARU-CELALA



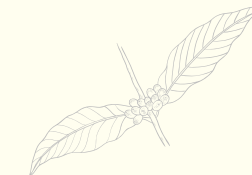
ALTITUDE
1,400 - 1,500 MASL



VARIETALS



ATENG SUPER



CATURRA



TYPICA



TECHNICAL



HARVEST

MAY - AUGUST



PROCESSING METHOD

WET HULLED (GILING BASAH)



CHARACTERISTICS

**MEDIUM ACIDITY, STRONG BODY,
COCOA, TOBACCO, EARTHY,
SWEET, SMOOTH, AND BALANCED**