



Mónica Diaz Ruiz

Our Website:
www.opal.coffee

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



HISTORY

Doña Mónica was born on the coffee farm from her parents, in Pitalito, Huila. From a very young age, she showed interest in the labors on the farm and she was always helping out her father in the different tasks in the coffee production. Monica and her husband return to their hometown Pitalito and they were able to buy a coffee farm. The farm had a poor processing infrastructure at the time, which is the reason they started to produce coffee with the natural process. A couple of years ago they saw the real potential in quality, and nowadays they are fully focused on producing high-quality coffee. Their ultimate dream is to be recognised worldwide for the quality of their coffee.

PRODUCER

Mónica Diaz Ruiz

LOCATION

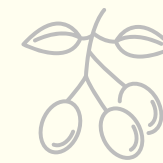


 COUNTRY
COLOMBIA

 ALTITUDE
1,650 MASL

 REGION
HUILA

VARIETY



PINK BOURBON

TECHNICAL

 PROCESSING METHOD
NATURAL

 HARVEST
MAIN: OCT - JAN
FLY: MAY - JUL

 CHARACTERISTICS
BRIGHT ACIDITY, DELICATE AND SOFT, WITH NOTES OF
BLACK TEA, BERGAMOT, JASMINE HONEYSUCKLE,
CLEAN AFTERTASTE WITH A SILKY BODY.

