



Opal Coffee
Specialty Green

Semendo Morga

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Specialty Green



HISTORY

This coffee is processed by Curators Coffee Company by only using the middle part of a Pyramid drying process, which means the coffee cherries are dried in a Triangular shape, subjected to a strictly controlled environment, this method of drying increases the number of active microbes that will enhance the fruit qualities into the coffee seed.



PRODUCER

Bpk Raymond Ali of Curators Coffee



LOCATION



 COUNTRY
INDONESIA

 REGION
**SOUTH
SUMATRA**



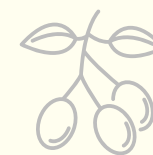
REGENCY
KABUPATEN MUARA ENIM



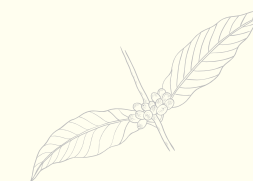
ALTITUDE
1,600 – 1,650 MASL



VARIETALS



KARTIKA



ANDONGSARI



SIGARARUTANG



TECHNICAL



HARVEST

**MAR - MAY
OCT - DEC**



PROCESSING METHOD

ANAEROBIC NATURAL



CHARACTERISTICS

**INTENSE AND COMPLEX FRUIT LAYER WITH
A SWEET AND LINGERING AFTERTASTE**