



Opal Coffee
Specialty Green

Sulawesi Toraja Washed

Our Website:
www.opal.coffee

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





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Specialty Green

HISTORY

A majority of farmers only hold 1-2 ha of land that produce coffees, with most of the coffees processed in this region wet hulled, while a small amount is processed full washed.

Most farmers have a traditional hand de-pulper to pulp cherries, which is then soaked in a bucket overnight, with the mucilage on. Parchment is then washed the following morning with clean water. Parchment is dried until approximately 50%, to be then sold on to collectors at local markets, measured in tin by volume.

PRODUCER

Various Smallholders


LOCATION



 COUNTRY
INDONESIA

 REGION
SOUTH SULAWESI

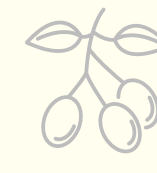
 REGENCY
MAMASA & TANA TORAJA

 ALTITUDE
1,400 – 1,900 MASL

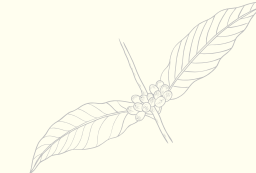
VARIETALS



S795



JEMBER




TYPICA

TECHNICAL

 HARVEST
MAY - AUGUST

 PROCESSING METHOD
FULL WASHED

 CHARACTERISTICS
FULL BODIED, LOW ACIDITY, HINT OF EARTHY, DARK CHOCOLATE, CLEAN AFTERTASTE