



Opal Coffee
Specialty Green

Sumava Geisha Yellow Honey

Our Website:
www.opal.coffee

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





Opal Coffee
Specialty Green



HISTORY

The farm is located about an hour from the capital in the region of Lourdes de Naranjo. SUMAVA DE LOURDES MICROMILL is a model farm which uses modern technologies and new trends in ecologically sustainable farming. The farm uses eco-pulpers together with a retention field for discarded water, which is later used as a fertilizer for coffee plants.

They use cypress trees to act as borders and windbreaks throughout the farm. The farm itself had been established for years and already has a number of the buildings (houses, warehouses, etc) needed to operate.



PRODUCER

Francisco A Mena.



LOCATION



COUNTRY
COSTA RICA



ALTITUDE
1670 - 1750 MASL.



REGION
NARANJO, LOURDES.



VARIETALS



GEISHA



TECHNICAL



HARVEST

OCT-MARCH



PROCESSING METHOD

YELLOW HONEY



CHARACTERISTICS

**JASMINE, TROPICAL FRUITS, PINEAPPLE, JUICY
BODY, COMPLEX ACIDITY**