



Opal Coffee

# A1 - Aman Gayo CM Natural T50

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## HISTORY

Bloom Coffee Project is a collaboration of producers who's goal is to change the perception of Indonesian coffees amongst coffee consumers. By applying various of experimental processing methods to their highest quality beans, the producers introduced a wide range of very unique flavor compositions to the coffee market. Some of Bloom's micro lots were acknowledged during recent national Cup of Excellence competition.

## PRODUCER

Various producers

## LOCATION



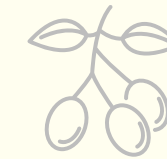
 COUNTRY  
INDONESIA

 REGION  
SUMATRA

## VARIETY



S795




ATENG



TIM TIM

## TECHNICAL

 HARVEST  
DEC - FEB

 PROCESSING METHOD  
CARBONIC MACERATION  
NATURAL

## CHARACTERISTICS

AROMA OF MANDARIN AND HONEY, LOW ACIDITY.  
FLAVORS OF MANDARIN, HONEY AND VANILLA,  
SMOOTH BODY AND SHORT, BUT PLEASANT  
AFTERTASTE