



Opal Coffee
Specialty Green

Carmo Coffees **Santa Lucia**

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HISTORY

When Helcio first started to help his Mum on her farm Santa Lucia, he was only 15 years old. There were no concerns about the quality of coffee at that time and it was only in 90' when the market of Specialty Coffees started to evolve.

Not having any prior knowledge about this coffee segment, Helcio and other producers from the region founded Aprocam – Association of Coffee Producers from the Mantiqueira Region. Their goal was to, through working closely with scientist and coffee experts, produce quality beans in a large-scale. Year after year, Helcio kept getting better in the production of specialty coffees and nowadays his name, and his farm also, are already known in key markets.



PRODUCER

Hélcio Carneiro Pinto



LOCATION



COUNTRY
BRAZIL



ALTITUDE
900M - 1250M



REGION
CARMO DE MINAS, MG



VARIETY



YELLOW BOURBON



TECHNICAL



HARVEST

APRIL - AUGUST



PROCESSING METHOD

NATURAL AND PULPED NATURAL



CHARACTERISTICS

**AROMA OF BAKERS CHOCOLATE, BRIGHT ACIDITY,
FLAVORS OF BROWN SUGAR, AND RAISINS. MEDIUM BODY**