



Edgar Leon Moreno Antioquia Caturra Washed

Our Website:
www.opal.coffee

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



HISTORY

Third generation of coffee growers, a lifelong coffee tradition. The expectations are to improve the quality of life of the whole family, taking into account the protection of the environment and the protection of the worker. The family consists Edgar and his wife and two little girls.

PRODUCERS

Edgar Leon Moreno Gonzalez

LOCATION



 COUNTRY
COLOMBIA

 ALTITUDE
2,000 MASL

 REGION
ANTIOQUIA

FARM
EL BOSQUE

VARIETY



CATURRA



CHIROSOS

TECHNICAL



PROCESSING METHOD
WASHED LONG
FERMENTATION 72 HOURS
IN MUCILAGE



HARVEST
OCT-DEC
JAN-MAY



CHARACTERISTICS
DELICATE, NOTES OF PANELA AND CARMEL, LIGHT CITRUS, BRIGHT
ACIDITY AND BALANCED.

