



Gunung Tilu Honey

Our Website:
www.opal.coffee

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



HISTORY

Natcha Coffee, where next-generation experimental coffee is crafted with precision and passion. At Natcha Coffee, they push the boundaries of flavour by combining innovation with tradition, using their signature Carbonic Maceration process with various wine yeast to create truly unique profiles. Sourced from select farms in West Java, each cup reflects the dedication to exploring new frontiers in coffee. With a global presence in markets like Australia, Europe, Hong Kong, India, and Taiwan, Natcha Coffee has earned a 90+ score from the Coffee Quality Institute. Experience the future of coffee with Natcha – where experimentation meets excellence.

PRODUCERS

Natcha

LOCATION



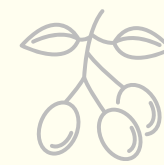
COUNTRY
INDONESIA

ALTITUDE
1,300-1,400 MASL

REGION
WEST JAVA

HARVEST
JUL-SEPT

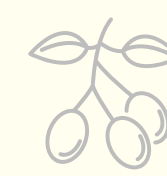
VARIETY



LINI S795



SIGARARUTANG



CATURA



ATENG SUPER

TECHNICAL



PROCESSING METHOD
HONEY



CHARACTERISTICS
IT STRIKES A BEAUTIFUL BALANCE BETWEEN SWEETNESS AND CLARITY, WITH LAYERS OF GOLDEN HONEY, JUICY PEACH AND APRICOT, BRIGHT CITRUS, WITH GRAPE, AND DELICATE FLORAL NOTES. ITS MEDIUM BODY AND SMOOTH FINISH MAKE IT BOTH COMFORTING AND VIBRANT, DELIVERING AN INVITING, DISTINCTIVE CUP.

