



Opal Coffee
Specialty Green

Brazil Selections

www.opal.coffee



Opal Coffee
Specialty Green

Brazil Natural Rio Brihantle

Our Website:
www.opal.coffee

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





Opal Coffee
Specialty Green



HISTORY

Fazenda Rio Brilhante, meaning "bright river" in honour of the crystal-clear water that feeds the farm. The water originates at the Guarani Aquifer, the second-largest underwater reservoir on the planet.

The aquifer runs under much of the Cerrado region and stretches as far as Paraguay and Uruguay.



PRODUCER

Inacio Carlos



LOCATION



COUNTRY
BRAZIL



REGION
CERRADO



ALTITUDE
985 - 1080 MASL



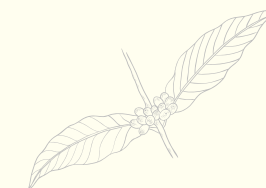
VARIETALS



BOURBON



CATOUAI



TOPAZIO



TECHNICAL



HARVEST
**JULY
NOVEMBER**



PROCESSING METHOD
NATURAL



CHARACTERISTICS

**MILD, JUICY, CREAMY, A HINT OF
VANILLA, FINISHING WITH A
TOUCH OF TOFFEE AND
HAZELNUT SWEETNESS.**



Opal Coffee
Specialty Green

Brazil Natural Mogiana Cerrado 17/18 FC SS

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Opal Coffee
Specialty Green



HISTORY

Growing primarily Mondo Novo and Catuai varieties, and utilizing the process of drying the seed inside the fruit(also known as the Natural Process), gives the coffee a fuller body, lower acidity and pronounced sweetness.

The Mogiana region, split between the states of São Paulo and Minas Gerais, is the most renowned of three major Brazilian growing regions. This region has rolling hills and uneven terrain lending to farms that are small to medium in size.



PRODUCER

Narendra



LOCATION



COUNTRY
BRAZIL



REGION
CERRADO



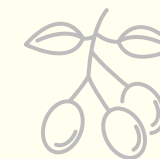
ALTITUDE
985 - 1080 MASL



VARIETALS



CATUAI



MUNDO NOVO



TECHNICAL



HARVEST
**JULY
NOVEMBER**



PROCESSING METHOD
NATURAL



CHARACTERISTICS

**THICK, CREAMY, NUTTY AND SEMI-SWEET
WITH FRUITY AND CHOCOLATY ACCENTS**



Opal Coffee
Specialty Green

Brazil Natural Perano Verde

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Opal Coffee
Specialty Green



HISTORY

Verde means green and this farm in the Paranaíba region draws water from the river of the same name. The water originates at the Guarani Aquifer, the second-largest underwater reservoir on the planet.

The aquifer runs under much of the Cerrado region and stretches as far as Paraguay and Uruguay.



PRODUCER

Monica Borges de Sousa & Petronio Otavio Borges de Sousa



LOCATION



 COUNTRY
BRAZIL
 REGION
CERRADO



ALTITUDE
1000 - 1080 MASL



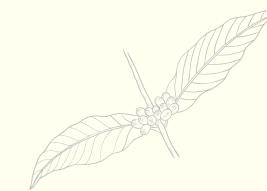
VARIETALS



BOURBON



CATOUAI



TOPAZIO



TECHNICAL



HARVEST
**JULY
NOVEMBER**



PROCESSING METHOD
NATURAL



CHARACTERISTICS

**MILD, JUICY, CREAMY, HINTS OF
VANILLA AND THAT FAMILIAR
TOFFEE AND HAZELNUT
SWEETNESS TO FINISH.**



Opal Coffee
Specialty Green

Brazil Amarelo Doce

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Opal Coffee
Specialty Green



HISTORY

Farm is located in the City of Carmo da Mata, which is a participant of Campo das Vertentes micro-region with origin denomination, also considered South of Minas macro-region. The family is growing coffee since the early 1900.

They prioritize quality and focus a lot on post-harvest processes. Have gained prices and top position on Semi Washed and Natural processes. Alongside coffee production, the family invests their time and resources in a NGO called ICAFE, an institution that brings education, culture and arts to the rural communities next to the farm, enabling families to enhance their income through workshops and the selling of art.



PRODUCER

Monica Borges de Sousa & Petronio Otavio Borges de Sousa



LOCATION



COUNTRY
BRAZIL



REGION
SOUTH MINAS



ALTITUDE
1220 MASL



VARIETALS



ARAMOSA



TECHNICAL



HARVEST
**JULY
NOVEMBER**



PROCESSING METHOD
PULPED NATURAL



CHARACTERISTICS

**NUTTY, FUDGE-CARAMEL SWEETNESS
WITH ROUND CREAMY, CLEAN BODY
AND LINGERING PLEASANT ACID. AND
FLORAL AROMA**