



**Opal Coffee**  
Specialty Green

# **Colombia Selections**

[www.opal.coffee](http://www.opal.coffee)





**Opal Coffee**  
Specialty Green

# **Colombia Tolima Planadas EP**

Our Website:  
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## HISTORY

Tolima is the central part of the Colombian Andes. The cooperative has 2,183 coffee growers and produce an estimated 100,000 bags of coffee. 23% of the coffee growers are women.



## PRODUCER

Various Smallholders



## LOCATION



COUNTRY  
**COLOMBIA**



REGION  
**PLANADAS**  
DEPARTMENT



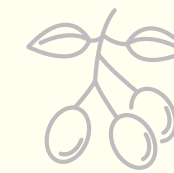
ALTITUDE  
**1300 - 1600 MASL**



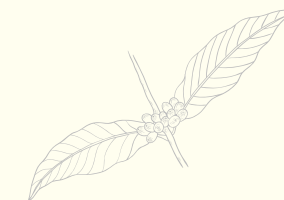
## VARIETALS



**CATURRA**



**COLOMBIA**



**TYPICA**



**CASTILLO**



## TECHNICAL



HARVEST

**SEPT-DEC**



PROCESSING METHOD

**FULLY WASHED**



CHARACTERISTICS

**BRIGHT, CHERRY, BLACKBERRY  
AND MANGO, ALONG WITH A  
SYRUPY MOUTH FEEL AND  
PLEASANT, LINGERING FINISH.**



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# **Colombia Cauca Popayan Supremo**

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## HISTORY

Cauca is located in Southern Colombia where coffee is grown in fertile, volcanic soil. The Cordillera de Occidental, Central and Oriental (mountain ranges) offer unique climatic conditions favourable for high quality coffee, with more than 94,000 families growing coffee. This blend was selected from farmers in 17 municipalities.



## PRODUCER

Various Smallholders



## LOCATION



COUNTRY  
**COLOMBIA**



REGION  
**POPAYAN,  
CAUCA**



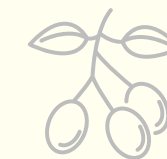
ALTITUDE  
**1600 - 1770 MASL**



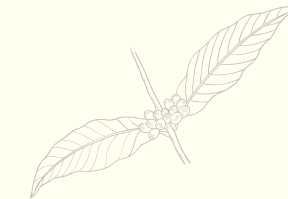
## VARIETALS



**CASTILLO**



**COLOMBIA**



**CATURRA**



## TECHNICAL



HARVEST

**MAR-JUN**



PROCESSING METHOD

**WASHED, SUN-DRIED**



CHARACTERISTICS

**MEDIUM-BODIED WITH BALANCED ACIDITY, SUBTLE BERRY NOTES, AND RICH AROMA. THE POPAYAN EXPRESSES ITSELF AS LUSH FRUIT IN A SWEETLY-TONED BODY AND EXEMPLIFIES THE CLASSIC CUP.**





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# **Cauca Sugarcane Decaf**

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**Opal Coffee**  
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## HISTORY

To begin, fermented molasses derived from sugar cane is used to make ethanol. The alcohol ethanol is mixed with a natural acetic acid, to create the solvent Ethyl Acetate (E.A.). The coffee beans are immersed in water, which increases the bean moisture content and releases caffeine from the structure and wash, which dissolves the caffeine. Finally, the beans are cleaned with water again, exposed to steam briefly to clean the inner portions of the bean, and then dried to the original moisture level. This process removes roughly 97% of the caffeine content.



## PRODUCER

Various Smallholders



## LOCATION



COUNTRY  
**COLOMBIA**

REGION  
**CAUCA**  
DEPARTMENT



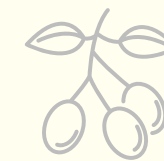
ALTITUDE  
**1300 - 1800 MASL**



## VARIETALS



**CASTILLO**



**CATURRA**



## TECHNICAL



HARVEST

**MAR-JUN**



PROCESSING METHOD

**WASHED**



CHARACTERISTICS

**SWEET CHOCOLATE WITH A  
SLIGHT NUTTINESS AND AN  
INCREDIBLY SMOOTH CARAMEL  
FINISH.**





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# Colombia Cauca EP

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## HISTORY

Cauca is 100% mild Arabica coffee, mainly grown on small farms where it is selectively picked and processed, sticking to quality protocols and standards encouraged by the Colombian Coffee Growers Federation. Because of its location within Colombia and the particular characteristics of the Café de Cauca production area, this coffee has very particular sensorial and quality attributes in the cup.



## PRODUCER

Various Smallholders



## LOCATION



COUNTRY  
**COLOMBIA**



REGION  
**CAUCA REGIONS**



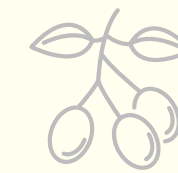
ALTITUDE  
**1570 - 1770 MASL**



## VARIETALS



**CASTILLO**



**COLOMBIA**



## TECHNICAL



HARVEST

**MAR-JUN**



PROCESSING METHOD

**WASHED, SUN-DRIED**



CHARACTERISTICS

**SWEET FLAVOUR, STRONG CARAMEL AROMA AND FRAGRANCE, WITH HIGH ACIDITY, MEDIUM BODY. OVERALL IMPRESSION IS BALANCED, CLEAN AND MILD WITH SOME SWEET, FLORAL NOTES.**





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# Colombia Excelso EP

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## HISTORY

Colombia is the third largest coffee growing country in the world. "Excelso" is a grading term for coffee exported from Colombia, not related to variety or cupping profile.

EP (European Preparation) specifies that the raw beans are all hand sorted to remove any defective beans and foreign material.



## PRODUCER

Various Smallholders



## LOCATION



COUNTRY  
**COLOMBIA**



REGION  
**VARIOUS REGIONS**



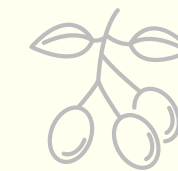
ALTITUDE  
**1570 - 1770 MASL**



## VARIETALS



**CASTILLO**



**COLOMBIA**



## TECHNICAL



HARVEST

**MAR-JUN**



PROCESSING METHOD

**WASHED, SUN-DRIED**



CHARACTERISTICS

**CITRUS FLAVOR, MEDIUM-BODIED,  
RICH ACIDITY WITH CLEAN, SWEET  
AFTERTASTE**





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# **Cauca Mujeres Women Coffee EP**

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## HISTORY

Located in the southwestern part of the country, facing the Pacific Ocean to the west, the Valle del Cauca Department to the north, Tolima Department to the northeast, Huila Department to the east, and Nariño Department to the south..



## PRODUCER

Asociación Campesina Mano Amiga, Asociación Grupo De Mujeres La Esperanza Vereda San Isidro, Asociación De Caficultores Especiales De Corinto Cauca



## LOCATION



COUNTRY  
**COLOMBIA**



REGION  
**CAUCA**



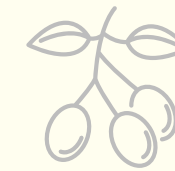
ALTITUDE  
**1700-2000 MASL**



## VARIETALS



**CASTILLO**



**CATURRA**



## TECHNICAL



HARVEST

**MAR-JUN**



PROCESSING METHOD

**WASHED**



CHARACTERISTICS

**CHOCOLATEY, CLEAN, WELL-BALANCED ACIDITY AND CITRUS AND MOLASES SWEETNESS**





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# Huila Mujeres Women Coffee EP

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## HISTORY

Huila is a department in southern Colombia, spanned by the Andes mountains and home to towering Nevado del Huila volcano. It is located in the southwest of the country, and its capital is Neiva.



## PRODUCER

Cooperativa Coagrobrisas LTDA



## LOCATION



COUNTRY  
**COLOMBIA**



REGION  
**HUILA**



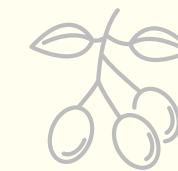
ALTITUDE  
**1700 - 2000 MASL**



## VARIETALS



**CASTILLO**



**COLOMBIA**



## TECHNICAL



HARVEST

**MAR-JUN**



PROCESSING METHOD

**WASHED**



CHARACTERISTICS

**STRONG CARAMEL AROMA AND FRAGRANCE, WITH HIGH ACIDITY, MEDIUM BODY, BALANCED, CLEAN AND MILD OVERALL IMPRESSION WITH SOME SWEET AND FLORAL NOTES**