



**Opal Coffee**  
Specialty Green

# **Costa Rica Selections**

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





**Opal Coffee**  
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# **Sumava de Lourdes Yellow Honey**

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

Contact Us:  
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## HISTORY

Sumava de Lourdes is a model farm which uses modern technologies and new trends in ecologically sustainable farming. The farm uses eco-pulpers, together with a retention field for discarded water, which is later used as a fertilizer for coffee plants.

On what was once land used for cattle grazing, Francisco is carefully planting new varieties. They use cypress trees to act as borders and windbreaks throughout the farm. The farm itself had been established for years and already has a number of the buildings (houses, warehouses, etc) needed to operate.



## PRODUCER


Francisco A Mena



## LOCATION



 COUNTRY  
**COSTA RICA**  
 REGION  
**WEST VALLEY**

 ALTITUDE  
**1670 - 1750 MASL**



## VARIETAL



**GEISHA**



## TECHNICAL



HARVEST  
**JAN-MAR  
OCT-DEC**



PROCESSING METHOD  
**YELLOW HONEY**



CHARACTERISTICS

**JASMINE, TROPICAL FRUITS,  
PINEAPPLE, JUICY BODY,  
COMPLEX ACIDITY**



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## **Sumava de Lourdes Natural Lactic**

Our Website:  
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## HISTORY

Responsible for nearly 30% of Costa Rica's coffee production, the West Valley is characterized by slightly lower altitudes and drier climates than the neighbouring Tarrazu region. That hasn't stopped the West Valley from maintaining a formidable track record in the Cup of Excellence, year after year.



## PRODUCER

Francisco A Mena



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**WEST VALLEY**



ALTITUDE  
**1670 - 1745 MASL**



## VARIETALS



**VILLA SARCHI**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**YELLOW HONEY**



CHARACTERISTICS

**SOFT FRUIT DRIVEN CUP, WITH A STRAWBERRY NOTES, BACKED WITH SMOOTH MILK CHOCOLATE AND A DEEP BROWN SUGAR SWEETNESS.**





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# **Volcanic Treasure**

Our Website:  
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## HISTORY

Cattura/Catuai is a high yielding coffee plant resulting from a cross between Mundo Novo and Caturra. The plant is relatively short, and the lateral branches form close angles with the primary branches. The fruit does not fall off the branch easily, which is favourable with areas with strong winds or rain.



## PRODUCER


Francisco A Mena



## LOCATION



 COUNTRY  
**COSTA RICA**  
 REGION  
**TARRAZÚ**

 ALTITUDE  
**1745 MASL**



## VARIETALS



**CATURRA**



## TECHNICAL



HARVEST  
**JAN-MAR**  
**OCT-DEC**



PROCESSING METHOD  
**WHITE HONEY**



## CHARACTERISTICS

**CITRUS, GRAPEFRUIT WITH PLUM AND LEMON, BODY IS TEA-LIKE AND HIGH CITRUSY ACIDITY, SWEET, JUICY, AND ALL IN PROPORTIONAL BALANCE.**





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## **Agrivid La Violeta Catuai**

Our Website:  
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## HISTORY

With all honey processing methods, some sweet pulp or fruit flesh ("honey") is allowed to adhere to the beans during drying. In the white honey variation, an extremely thin layer of pulp is allowed to dry on the beans, less than with yellow honey, and much less than is the case with red or black honey.



## PRODUCER

14 Farmers Group



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**TARRAZÚ**



ALTITUDE  
**1400 - 1700 MASL**



## VARIETALS



**CATUAI**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**WHITE HONEY**



CHARACTERISTICS

**SWEETLY GREEN GRASS AROMA, DARK CHOCOLATE, FLORAL VANILLA, SCORCHED CEDAR IN AROMA AND CUP. BITTERSWEET ACIDITY, SMOOTH SYRUPY MOUTHFEEL. BITTERSWEET BUT RESONANT IN THE FINISH.**





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# Tarrazu La Pastora

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

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## HISTORY

La Pastora Tarrazú is a coffee that meets the most demanding palates and markets in the world, putting itself at the service of those who enjoy the quality of a unique bean, with a prestigious aroma but that shines for the simplicity and love with which it is produced.

La Pastora Tarrazú is a brand that guarantees the receipt of coffee in all collection centers in the best state of the grain's maturation, which enhances all the characteristics that their customers fall in love with.



## PRODUCER

Members of Coopetarrazú



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**LOS SANTOS (TARRAZÚ)**



ALTITUDE  
**1200 - 1900 MASL**



## VARIETALS



**CATUAI**



**CATURRA**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**WASHED**



CHARACTERISTICS

**HIGH ACIDITY, EXCELLENT BODY,  
INTENSE AROMA OF CHOCOLATE AND  
UNIFORM CUP**





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# Roger Bourbon Natural

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

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
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## HISTORY

The Santa Teresa 2000 micro-mill began operations in 2016 to add value to our coffee, over time it became a passion and we work year after year to maintain and improve the quality of the coffee, always hand in hand with the environment using best practices.

The mill and the farms are managed by Roger Ureña and Alex Ureña. The coffee they process is their own and have around 20 small coffee farms in which they have around 16 different varieties planted, although approximately 90% is of the Catuai variety.



## PRODUCER

ROGER UREÑA HIDALGO



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**DOTA-TARRAZU**



ALTITUDE  
**1800 MASL**



## VARIETALS



**RED BOURBON**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**RED FRUITS, BLUEBERRIES, CAMEL,  
CHOCOLATE, VANILLA, CREAMY BODY,  
VINOUS ACIDITY**





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# **Santa Teresa 2000 Geisha Natural**

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

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
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## PRODUCER

ROGER UREÑA HIDALGO



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**DOTA-TARRAZU**



ALTITUDE  
**1850 MASL**



## VARIETALS



**GEISHA**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**JASMINE, FLOWERS, PEACH, LEMON,  
HONEY, RED FRUITS, BLACKBERRIES,  
SUGAR CANE, VANILLA, SMOOTH BODY,  
VINOUS ACIDITY**





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# **Santa Teresa 2000 Geisha Ethiopia Natural**

Our Website:  
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## PRODUCER

ROGER UREÑA HIDALGO



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**DOTA-TARRAZU**



ALTITUDE  
**1900 MASL**



## VARIETALS



**GEISHA X ETHIOPIA**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**ROSES, STRAWBERRIES, APPLE, LEMON,  
CARAMEL, HAZELNUT, BROWN SUGAR,  
SMOOTH BODY, MELLOW ACIDITY**





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# **Santa Teresa 2000 SL 28 Natural**

Our Website:  
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## PRODUCER

ROGER UREÑA HIDALGO



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**DOTA-TARRAZU**



ALTITUDE  
**2050 MASL**



## VARIETALS



**SL-28**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**APPLE, BLUEBERRY, STRAWBERRIES,  
CARAMEL, VANILLA, HAZELNUT, DARK  
CHOCOLATE, CREAMY BODY, VINOUS ACIDITY**





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# **Santa Teresa 2000 Rema Catuai**

Our Website:  
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## PRODUCER

ROGER UREÑA HIDALGO



## LOCATION



COUNTRY  
**COSTA RICA**



REGION  
**DOTA-TARRAZU**



ALTITUDE  
**1700 MASL**



## VARIETALS



**CATUAI**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**WASHED**



CHARACTERISTICS

**ORANGE, CARAMEL, CHOCOLATE, HAZELNUT,  
ALMONDS, CREAMY BODY, BRIGHT ACIDITY**