



# Costa Rica Selections

www.opal.coffee







Sumava de Lourdes is a model farm which uses modern technologies and new trends in ecologically sustainable farming. The farm uses ecopulpers, 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 varietals. 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

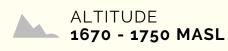


#### **LOCATION**













**GEISHA** 





**HARVEST** 

JAN-MAR OCT-DEC





**CHARACTERISTICS** 

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







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**





**WEST VALLEY** 



# **VARIETALS**



VILLA SARCHI





**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.







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**







## **VARIETALS**



**CATURRA** 





**HARVEST** 







CHARACTERISTICS

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







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**





**TARRAZÚ** 



# VARIETALS



**CATUAI** 





HARVEST

JAN-MAR OCT-DEC





**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.







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**







1200 - 1900 MASL LOS SANTOS (TARRAZÚ)

ALTITUDE



## **VARIETALS**





**CATUAI** 

**CATURRA** 





**HARVEST** 

JAN-MAR OCT-DEC





**CHARACTERISTICS** 

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



Roger Bourbon Natural

Our Website: www.opal.coffee

Contact Us:

trade@opalcoffee.com.au trade@opalcoffee.nz trade@opalcoffee.us





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**





**DOTA-TARRAZU** 









#### **RED BOURBON**





**HARVEST** 

JAN-MAR OCT-DEC





**CHARACTERISTICS** 

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







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#### **PRODUCER**

ROGER UREÑA HIDALGO



#### **LOCATION**





**DOTA-TARRAZU** 



ALTITUDE **1850 MASL** 





#### **GEISHA**





HARVEST

JAN-MAR OCT-DEC





**CHARACTERISTICS** 

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







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#### **PRODUCER**

ROGER UREÑA HIDALGO



#### **LOCATION**













**GEISHA X ETHIOPIA** 





HARVEST

JAN-MAR OCT-DEC





**CHARACTERISTICS** 

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







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#### **PRODUCER**

ROGER UREÑA HIDALGO



#### **LOCATION**





**DOTA-TARRAZU** 



ALTITUDE 2050 MASL





**SL-28** 





HARVEST

JAN-MAR OCT-DEC





**CHARACTERISTICS** 

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





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#### **PRODUCER**

ROGER UREÑA HIDALGO



#### **LOCATION**













## **VARIETALS**



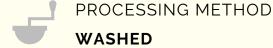
CATUAÍ





HARVEST

JAN-MAR OCT-DEC





**CHARACTERISTICS** 

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