



**Opal Coffee**  
Specialty Green

# **El Salvador Selections**

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





**Opal Coffee**  
Specialty Green

# **El Tarro - Pacamara Natural**

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

Contact Us:  
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## HISTORY

Finca El Tarro is a small farm located 1400 masl, near the village of Ataco, in the Ahuachapan department, El Salvador. This region is renowned for its exceptional Pacamara, with sweet and balanced tasting notes.

A humble, grassroots lawyer and former owner of a San Salvador football team, Carlos Mendez and his father Gerardo Mendez are constantly looking for improvement to produce better coffees every year.



## PRODUCER

Geca Coffee



## LOCATION



COUNTRY  
**EL SALVADOR**

REGION  
**AHUACHAPAN**



ALTITUDE  
**1423 - 1589 MASL**



## VARIETAL



**PACAMARA**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**STICKY-SWEET AND FULL BODIED COFFEE,  
REMINISCENT OF DRIED STRAWBERRIES,  
COATED IN DARK CHOCOLATE.**





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# **Los Azacuanes Bourbon Natural**

Our Website:  
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Contact Us:  
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## HISTORY

The perfect combination of ideal climate (with an average annual rainfall of 2500 ml and temperature of 17° C), altitude and painstaking care in cultivation, has helped the farm to receive several local and international awards along with recognition for quality. Dr. Méndez's other farms have won Cup of Excellence awards in the recent past.

These successes have spurred Dr. Méndez and his family to deepen their commitment to coffee farming and have encouraged them to continue planting new varieties on some of their other farms.



## PRODUCER

Geca Coffee



## LOCATION



COUNTRY  
**EL SALVADOR**



ALTITUDE  
**1300 - 1600 MASL**

REGION  
**CORDILLERA DE APANECA**



## VARIETALS



**BOURBON**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**TROPICAL FRUITS/ WINEY**





**Opal Coffee**  
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# Hibrido Centroamericano Natural

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## HISTORY

The Mendez family specialty is the production of high quality coffee. Their coffee is cultivated strictly under the shade of native trees. Onsite is also an innovative water management program, which collects rain water to increase their sustainability.

Recently they have been awarded 1st place in the competition "Exceptional quality for the world 2016" and granted the Presidential coffee award. In 2019 they also qualified amongst the top coffees in the cup of excellence.



## PRODUCER

Mendez Family



## LOCATION



COUNTRY  
**EL SALVADOR**



ALTITUDE  
**1300 - 1600 MASL**

REGION  
**CORDILLERA DE APANECA**



## VARIETALS



**F1 HYBRID H1**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**DEEP FLORAL AND SWEET CITRUS AROMA, WITH HINTS OF TOAST. WELL-INTEGRATED ACIDITY, WITH MEDIUM BODY AND A SILKY MOUTHFEEL. COMPLEX YET DELICATE FLAVOUR NOTES INCLUDE CHERRY, CITRUS, FLORAL AND A SUBTLE NUTTINESS, THE FINISH, LONG, SWEET AND SYRUPY.**





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## **Geca Alto Natural**

Our Website:  
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Contact Us:  
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## HISTORY

The family's three farms all neighbour one another as well as sharing the same wet mill – the renowned Beneficio El Carmen. During the harvest around 40 people are employed to carry out the picking, pruning, planting and fertilization.

Additional workers also deliver the freshly picked cherries each day to the El Carmen wet mill, where it is carefully pulped, fermented and washed before being sun dried on the beneficio's clay patios. They also boast a number of exotic varieties, including Pacamara, Yellow and Orange Bourbon in addition to traditional Bourbon.



## PRODUCER

Geca Coffee



## LOCATION



COUNTRY  
**EL SALVADOR**



REGION  
**CORDILLERA DE APANECA**



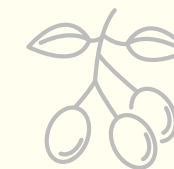
ALTITUDE  
**1400 - 1700 MASL**



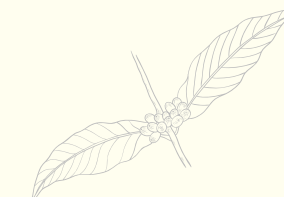
## VARIETALS



**PACAMARA**



**PACAS**



**BOURBON**



## TECHNICAL



HARVEST

**JAN-MAR  
OCT-DEC**



PROCESSING METHOD

**NATURAL**



CHARACTERISTICS

**TROPICAL FRUITS/ WINEY**