



Opal Coffee
Specialty Green

Wahana Estate

www.opal.coffee



Opal Coffee
Specialty Green

Wahana Natural

Our Website:
www.opalcoffee.com

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





Opal Coffee
Specialty Green



HISTORY

Located on the west of volcanic Lake Toba, combined with high altitude and on the equatorial belt, Sidikalang in Northern Sumatra produces one of the most remarkable coffees in the world. All cherries are from smallholders around Wahana Estate, of which we have distributed the seeds. To achieve high quality of coffee, cherries are only picked when ripe. The cherries are then dried and pulped. This process ensures characteristics, such as fruitiness and sweetness, are infused into the beans during the fermentation process, hence the cup profile.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETAL



TYPICA



BOURBON



TECHNICAL



HARVEST

**MAR-MAY
OCT-DEC**



PROCESSING METHOD

FULLY NATURAL (CHERRY DRIED)



CHARACTERISTICS

**SWEET DRY AROMA WITH BERRY FRUITY
NOTES, EARTHY, HINT OF COCOA, BRIGHT
FRONT ACIDITY AND TROPICAL FRUIT**



Opal Coffee
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Wahana Jantung Full Washed

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HISTORY

Jantung in local Indonesian language means 'heart' represented by the shape of the actual Wahana Jantung green beans.

Wahana Jantung varietal originated from Aceh region in Sumatra during Dutch colonization. The Dutch brought in Typica varietal to Lake Tawar region in Aceh and planted it there. Since then, this Typica varietal seed has become known as Jantung and widely grown in Aceh region.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETAL



JANTUNG



TECHNICAL



HARVEST

**MAR-MAY
OCT-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**HERBAL, NUTTY AND COCOA FLAVOURS,
WITH MEDIUM ACIDITY AND A CLEAN
AFTERTASTE**



Opal Coffee
Specialty Green

Wahana P88 HoneyBear Full Washed

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HISTORY

The P88 variety was one of the varieties that the Dutch introduced to Indonesia from Colombia. It has shown great adaptability to the climate and growing conditions in Indonesia. Still a relatively rare varietal, P88 was also studied by ICCRI (The Indonesian Coffee and Cocoa Research Institute), finding that it has a uniform bean size and shape with a superior taste profile.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1600 MASL



VARIETALS



P88



TECHNICAL



HARVEST

**MAR-MAY
OCT-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**MEDIUM BODY AND MEDIUM ACIDITY,
FRESH HERBS, LEMON TEA, TOASTED
MARSHMALLOW AND LONG AFTERTASTE**



Opal Coffee
Specialty Green

Wahana Rasuna Full Washed

Our Website:
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HISTORY

Wahana Rasuna is a hybrid of Catimor and Typica. Rasuna grown in Wahana Estate spans across 90Ha of land. Catimor and Typica have their own distinct cup profiles. Catimor is known for its high yield but fall in production after 10 years. However, Typica has a low yield but much longer production time before its yields fall off. Crossing the two varieties was aimed to retain yield, trees lifespan and result in more complex cup profiles.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETALS



RASUNA



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**BIG ROUND BODY WITH SWEETNESS OF
CARAMEL AND HINT OF DRY ORANGE,
PLEASANT LOW ACIDITY WITH TYPICAL OF
SPICY RASUNA AFTER TASTE**



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Wahana Rasuna Natural

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HISTORY

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PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETALS



RASUNA



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

NATURAL



CHARACTERISTICS
**BOLD BODY WITH A TOUCH OF FRUITINESS WITH
SWEETNESS ENDING**



Opal Coffee
Specialty Green

Wahana S795
Full Washed

Our Website:
www.opal.coffee

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HISTORY

S795 varietal, also known as Selection 795, was thought to be the cross of S288 (natural hybrid of Liberica and Arabica) and an old Kent variety (a Typican variety that has adapted to Indian conditions). It is the most commonly planted Arabica coffee in India and Southeast Asia. Commonly known as "Jember" by Indonesians, S795 is one of the major varietals that is grown in Sulawesi. In 2007, we decided to be the first to plant the S795 in North Sumatra, as we were very curious to see the results it could bring.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA



REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETALS



S795



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**FULL BODIED, CLEAN CUP,
CHOCOLATY NOTES, LOW ACIDITY,
JUICY & SWEET PLUM NOTES**



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Wahana USDA

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HISTORY

Said to be a part of the Ethiopians line and rumoured to be close to the Geisha cultivar, this coffee is usually grown at higher altitudes to achieve good results. The coffee is known for its fruity taste, strong body and clean aftertaste, with an aroma that reminds us of sweet chocolate and caramel.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA



REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETALS



USDA



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**FULL BODIED, CLEAN CUP,
CHOCOLATY NOTES, LOW ACIDITY,
JUICY & SWEET PLUM NOTES**



Opal Coffee
Specialty Green

Wahana SuperSonic Natural

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HISTORY

This process from Wahana Estate is exclusively for Opal Coffee. Wahana Estate cleans the cherries, cool them down overnight, then start drying using shade and a mechanical dryer.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1400 - 1900 MASL



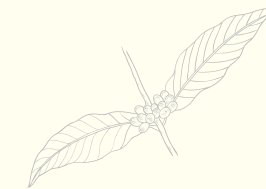
VARIETALS



BOURBON



CATIMOR



TYPICA



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

**UNIQUELY FOR OPAL COFFEE
ONLY - NATURAL**



CHARACTERISTICS

**MEDIUM BODY AND LOW ACIDITY,
TROPICAL-FRUIT DRY AROMA,
CINNAMON FLAVOUR, CLEAN WITH A
SWEET BOURBON FINISH**



Opal Coffee
Specialty Green

Wahana Longberry Natural

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HISTORY

Named after its appearance, this Wahana Longberry is relatively long compared to other varieties. This Longberry variety originated from Ethiopia Harrar and planted in Aceh region over three centuries ago. It was first planted in Wahana Estate in 2006.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETALS



Longberry



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

NATURAL



CHARACTERISTICS

**CREAMY, BLUEBERRY, RASPBERRY, FULL
BODIED, CLEAN, JUICY, SWEET**



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Wahana Longberry Full Washed

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Opal Coffee
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HISTORY

Growing Longberry varieties is a slow process and only reached maturity after 7 years, unlike other varieties that generally only takes 3-4 years in Indonesia. Wahana Longberry has low yield per tree which in turns resulting in intense cup profiles.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
SIDIKALANG, NORTH SUMATRA



ALTITUDE
1300 - 1500 MASL



VARIETALS



Longberry



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**MILK CHOCOLATY, CREAMY, FULL
BODIED, CLEAN, FLORAL, JUICY, SWEET**



Opal Coffee
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Wahana Bondowoso Anaerobic Natural

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HISTORY

Bondowoso Regency has a fairly cool air temperature ranging from 15.40 C – 25.10 C because it is located between the North Kendeng mountains with the peaks of Mount Raung. Ijen Crater is the complex of volcanic area which there is a crater of Ijen and its plateau, which has 2,600M and 8,660 M high out of the many volcanos located on Indonesia's Ring of Fire. Ijen volcano is unique as it is one of two volcanoes in the world which spews out blue flames due to sulphuric gas being ignited.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA



REGION
SITUBONDO, KAYUMAS



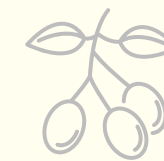
ALTITUDE
1300 - 1500 MASL



VARIETALS



USDA



HDT



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

ANAEROBIC NATURAL



CHARACTERISTICS

**WINEY TASTE WITH HINT OF DARK
BERRY AND CHOCOLATE LIQUOR ENDING
WITH FLORALLY AROMATIC**



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Wahana Extended Fermentation

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HISTORY

With more than 10 years of experience in processing coffee from cherries and more than 25 years in coffee trading and green coffee processing, Wahana Estate decides to start utilizing its supply chain and factories in all over Indonesia's coffee producing area to create special lots from exceptional farms around Indonesia. This special lots are so spectacular as it is the first extended fermentation ever. This coffee has punch of fruits and floral notes that are rarely found in Indonesian coffee.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
BENER MERIAH



ALTITUDE
1600 - 1900 MASL



VARIETALS



ATENG JULUK



ATENG



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

**456 HOURS ANAEROBIC
FERMENTATION**



CHARACTERISTICS

**JASMINE, HIBISCUS, TEA ROSE, DARK
BERRIES**



Opal Coffee
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Wahana Timang Gajah Washed

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Specialty Green



HISTORY

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Wahana Estate



LOCATION



COUNTRY
INDONESIA

REGION
TIMANG GAJAH, BENER MERIAH



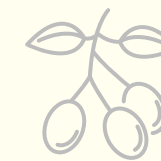
ALTITUDE
1600 - 1900 MASL



VARIETALS



ATENG JULUK



ATENG



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**CITRUSY OF LEMON PLUS HONEY
SWEETNESS WITH TASTE OF BLACK TEA
AND JASMINE**



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Specialty Green

Wahana Sidikalang

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HISTORY

Cherries are picked during the peak of harvest, then washed and pulped. They are fermented with mucilage on, in a fermentation tank, then subsequently washed to become wet parchment. These parchments are dried to a moisture level of approximately 30%, which is then hulled (so called 'Wet Hulled') and dried to its final stage.

The coffees are then hand-picked and sorted for export.



PRODUCER

Wahana Estate



LOCATION



COUNTRY
INDONESIA



REGION
TIMANG GAJAH, BENER MERIAH



ALTITUDE
1300 - 1500 MASL



VARIETALS



RASUNA



BOURBON



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

WET HULLED ("GILING BASAH")



CHARACTERISTICS

**FULL BODIED, COMPLEX, EARTHY,
COCOA, SPICY, HINT OF HERBAL**