



**Opal Coffee**  
Specialty Green

# Wahana Sidikalang

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

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
[trade@opalcoffee.nz](mailto:trade@opalcoffee.nz)  
[trade@opalcoffee.us](mailto:trade@opalcoffee.us)





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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  
**NORTH SUMATRA**



REGENCY  
**SIDIKALANG**



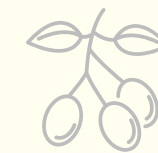
ALTITUDE  
**1,300 – 1,500 MASL**



## VARIETALS



**RASUNA**



**BOURBON**



## TECHNICAL



HARVEST  
**MAR - MAY**  
**OCT - DEC**



PROCESSING METHOD  
**WET HULLED (GILING BASAH)**



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