



Opal Coffee
Specialty Green

Geca Alto Natural

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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



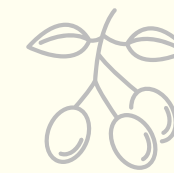
ALTITUDE
1400 - 1700 MASL



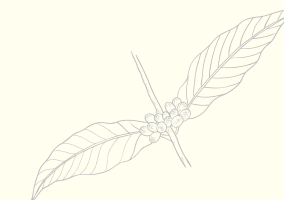
VARIETALS



PACAMARA



PACAS



BOURBON



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

NATURAL



CHARACTERISTICS

TROPICAL FRUITS/ WINEY