



Opal Coffee
Specialty Green

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

REGION
CORDILLERA DE APANECA

ALTITUDE
1300 - 1600 MASL



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.