



Opal Coffee
Specialty Green

Los Azacuanes Bourbon Natural

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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