



Opal Coffee

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HISTORY

Bloom Coffee Project is a collaboration of producers who's goal is to change the perception of Indonesian coffees amongst coffee consumers. By applying various of experimental processing methods to their highest quality beans, the producers introduced a wide range of very unique flavor compositions to the coffee market. Some of Bloom's micro lots were acknowledged during recent national Cup of Excellence competition.

PRODUCER

Various producers

LOCATION



 COUNTRY
INDONESIA

 REGION
SUMATRA

VARIETY



S795




ATENG



TIM TIM

TECHNICAL

 HARVEST
DEC - FEB

 PROCESSING METHOD
**CARBONIC MACERATION
NATURAL**

CHARACTERISTICS

**AROMA OF MANDARIN AND HONEY, LOW ACIDITY.
FLAVORS OF MANDARIN, HONEY AND VANILLA,
SMOOTH BODY AND SHORT, BUT PLEASANT
AFTERTASTE**