



Opal Coffee

A2 – Azalea Anaerobic Honey

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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



ABYSSINIA




LINIS



S795

TECHNICAL

 HARVEST
DEC - FEB

 PROCESSING METHOD
ANAEROBIC HONEY

CHARACTERISTICS

CITRIC AROMA, CLEAN ACIDITY. NOTES OF SUGARCANE AND CITRIC MARMALADE, RICH BODY, SOFT AFTERTASTE